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Chef Tim Love Debuts New Fall Menu at The Lonesome Dove Western Bistro

Fort Worth, TX, September 2008 – As the seasons change, so does the menu at chef Tim Love's ever-popular Fort Worth restaurant, The Lonesome Dove Western Bistro (2406 N. Main Street, Fort Worth; 817.740.8810). Having fun with some of the fall's freshest ingredients, Chef Love is offering new dishes like *Garlic-glazed Texas Guinea Fowl with Pancetta and a Posole-Lentil Stew; Pheasant and Foie Gras Ravioli, Quince-Sage Brown Butter, and Roasted Prime Pork Chop, Salsify-Apple Butter Puree, Chile Onions.* It's a menu that touches upon the best savory and sweet selections the season has to offer, and offers guests an opportunity to sample Love's creative and inspired twists on classic dishes like the *Steak and Egg Salad with Chili-Parmesan Hashbrowns.*

The full fall menu is as follows:

First Course

- Fried artichokes, lemon, asiago cheese **9**
- Lobster "hushuppies," watercress butter **15**
- Dayboat scallop and braised wild boar, parsnip puree **9**
- Kangaroo nachos, avocado salsa, gooseberry sauce **12**
- Wild boar ribs, bbq sauce, house pickles **12**
- Housemade bacon wrapped Blue cheese stuffed Texas figs, celery root puree **10**
- Rabbit-rattlesnake sausage, manchego rosti **15**
- Grilled guajillo shrimp, grit cake, prosciutto cracklins **14**

Second Course

- Pork and hatch green chili **8**
- Cauliflower soup, dayboat scallop, toasted nutmeg **14**
- Steak and egg salad, chili-parmesan hashbrowns **12**
- Purple endive, roast tomato blue cheese vinaigrette **9**
- Organic butter lettuce, lardoons, chili pepitas, citrus vinaigrette **9**



Main Course

- Garlic-glazed Texas guinea fowl, pancetta, posole-lentil stew **26**
- Braised Prime Buffalo Short Rib, lobster and shell bean succotash, crispy chard **27**
- Housemade Spaghetti, American Lamb bacon, garlic and chile caribe **19**
- Roasted Garlic stuffed beef tenderloin, western plaid hash, syrah demi-glace **34**
- Roasted prime pork chop, salsify-apple butter puree, chile onions **24**
- Seared barramundi, very creamy grits, chestnut, chanterelle and sweet onion ragout **29.5**
- Pheasant and foie gras ravioli, quince-sage brown butter **26**
- Sweet potato-chorizo stuffed mountain trout, cilantro orange butter **26**
- New Zealand Red Deer chops, truffled "mac and cheese," fried artichoke **34**
- Red Snapper, spicy braised collards and turnips, sizzled leeks **28**

Prime Hand Cut Steaks

- Beef Tenderloin 8 oz (minimum 3.20 oz)
- New York Strip 14 oz (minimum 2.40 oz)
- Buffalo Ribeye 14 oz (minimum 2.70 oz)

*All Hand Cut Steaks are served with
Serrano-Lime Compound Butter*

Sides

- Chipotle Potato Puree **8**
- Sauteed or Fried Spinach **9**
- White Truffled Mac and Cheese **12**
- Grilled Asparagus **7**
- Crispy Onions **8**
- Truffled Mushrooms **10**
- Western Plaid Hash **9**

Chef Love's new fall menu is a testament to the bounty of the season, and certain dishes may change depending on which market-fresh ingredients Love is able to procure. A pioneer in southwestern cuisine, Chef Love has made The Lonesome Dove Western Bistro a Fort Worth institution and dining destination.

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The Lonesome Dove Western Bistro has received numerous awards and acclaim from the likes of *Wine Spectator*, *Food & Wine*, *Zagat Survey*, *Southern Living*, *Esquire*, *Fort Worth Star-Telegram* and *The Dallas Morning News*. The Zagat Survey results recognize Lonesome Dove Western Bistro as having the best food in Fort Worth, winning the restaurant a spot in Zagat's coveted "America's Top Restaurants."