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COWBOYS, CAMPFIRES AND CHOCOLATE FOR DESSERT
Lonesome Dove Western Bistro Announces Dessert Addition to the Menu

FORT WORTH, Texas (November 12, 2003) – Chef Tim Love of the Lonesome Dove Western Bistro announced today the new addition of Smores to the dessert menu. After dinner, guests are invited to sit around the campfire out back and cook their own Smores – a mouthwatering combination of graham crackers, chocolate and marshmallows. Smores cost \$8 for two people and \$15 for four people.

“Cooking your own dessert over a campfire fits in perfectly with the Lonesome Dove Western Bistro dining experience,” says Love. “We want to offer guests a taste of the old West from our multi-cultural influenced dinners to our fireside dessert.”

Chef Love also recently introduced his fall menu, which includes delectable dishes ranging from Game Rubbed Colorado Lamb Chops with Toasted Walnut-Goat Cheese Souffle, Roasted Acorn Squash and Lingonberry Lamb Demi to Seared Patagonian Toothfish with Smoked Leek-Shitake Mushroom Confit Spiked, Risotto and Spicy Lobster Cream. In addition to Smores, the sumptuous desserts include Tuaca Cappuccino Flan, Apple Cranberry Empanadas and Chocolate Bread Pudding.

For more information about the Lonesome Dove Western Bistro and the new campfire dessert, consumers can call (817) 740-8810.

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