



## Wild Game Wine Dinner

Featuring Special Guest Chef Bryan Slaven  
The Texas Gourmet

Wine Pairing by Cathy Nguyen

Wednesday, February 24  
Call 713-522-9306 for Reservations  
Reception at 7:00 PM, Seating at 7:30 PM  
**\$75.00 per person**  
Sales Tax and Tip Not Included

### Menu

#### Cava Reception

#### Habanero Glazed High Flying Quail *Chef Bryan*

Quail grilled with Habanero jelly and gold tequila glaze, with asparagus tips and parmesan  
*Paired with*

Vision Cellars Riesling, Santa Lucia Highlands 2006

#### Lobster and Rabbit in Tomalley Sauce *Chef Pedro*

Poached lobster tail and claw with grilled tenderloin of rabbit  
*Paired with*

Norman Vineyards Chardonnay, Edna Valley 2005

#### Venison Back Strap Wraparounds *Chef Bryan*

Bacon wrapped venison with jalapeno and green onion cream cheese in Jalapeno Kiwi red wine reduction  
*Paired with*

Consilience Pinot Noir, Bien Nacido Vineyard, Santa Maria Valley 2005

#### Medallions of Axis Tenderloin *Chef Bryan*

Axis Tenderloin with brown mushroom sauce, roasted new potatoes topped with sour cream and black caviar  
*Paired with*

Archipel Meritage Blend, Sonoma 2003  
Cabernet Sauvignon, Merlot, Cabernet Franc

Dessert Surprise by Pastry Chef, Jessica Chapa

# El Meson Wild Game Wine Dinner

The El Meson Wine Dinner series  
February 24, 2010

Featuring Special Guest Chef Bryan Slaven  
The Texas Gourmet

I like to feature on occasion special guests who are not winemakers, and I do not think the dinner is any less a wine dinner for it. Wine not only goes with food, but also with people and the things they like to do, that which makes them tick. In this way we are always connected to the wine.

Last month dined with Donna Childers-Thirkell, marketing pro and blogger, and in December we greeted Importer Douglass Skopp, each in their roles making an indelible mark on how wine is perceived and enjoyed. This month we approach the dimension of food and wine from the other side.



Welcome Bryan Slaven, the Texas Gourmet, who is as familiar with food as a winemaker and wine grower is with wine. Gregarious and curious natured, Bryan studied the proper care and preparation of game as a young man in college. He understands the food from the hunt to the table. He studied gardening, canning and preserving as well. His "Texas Gourmet" line of pepper jellies, salsas, dry rubs and grilling sauces, all natural and with no preservatives, is well known among sportsmen with a passion for outdoor grilling!

Usually, I design each dish to pair with each wine pre selected, but on this occasion the wine was paired to the menu by Cathy Nguyen, El Meson's Wine Director. She highlights the broad range of wines produced in California, both white and red. Her selection of Riesling for the quail, I believe will be a master stroke. Cathy also includes a Chardonnay, Pinot Noir and Meritage blend. I am curious as anyone else to see how this pairing will stand out.

This dinner is a must for any one looking to up their game at the grill this summer. Bryan's website, [www.texasgourmet.com](http://www.texasgourmet.com) features a virtual cookbook indispensable to the Master Griller at home. In his own words, Bryan Slaven posts on his website, "I consider my cooking skills and the ability to pair spices with foods to be a gift, and I am always anxious to share my recipes as well as cooking and gardening techniques with those who want to learn them."

Bryan was introduced to me by a dear old friend. World renowned photographer, outdoors man, and lover of the grill, Jim Olive, assured me that I *just* had to meet him, and he was right! Bryan also writes for the "Texas Tasted" column of the Texas Fish & Game almanac.

I do hope that you will join us for good food, excellent wines and great fun.

Chef Pedro  
El Meson