

So many choices ... only one lunch.

Written by By TERRY MATHEWS, News-Telegram Arts Editor
Sunday, 10 October 2010 13:17



So. I'm changing my days off this week and heading to Fort Worth on Tuesday to see the *Ansel Adams: Eloquent Light* exhibit before it closes on Nov. 7. Will also catch the *Masterworks of American Photography* while I'm there.

I've been an Ansel Adams fan since a college photography class. Didn't know much about Margaret Bourke-White until the Candance Bergin film, but am interested in seeing her work, too.

Hopefully, my friend Lisa Baker, who now lives in Weatherford, is going to join me for the adventure.

After the exhibit, we're going to have lunch at Tim Love's Lonesome Dove restaurant. Have been wanting to eat there for a long time. Had my mind set on a steak. A rare, thick, juicy steak. Since "the finding" in January, I've been doing what the doctor recommends, avoiding red meat. For a carnivore like me, it's been a real struggle. But, considering the alternative, fish and chicken have become my friends.

All restaurants seem to have a website these days and Lonesome Dove is no exception. Even though my mind is set on a steak, I clicked onto the lunch menu.

Now, I'm confused. I'm still thinking steak, but I may have to add the duck spring rolls. And the blue corn lobster hushpuppies.

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First Course Duck spring rolls, hoison, garlic-serrano dipping sauce 12. Seared kangaroo nachos, avocado salsa, huckleberry sauce 12.

Wild boar ribs, Lonesome Dove BBQ sauce, house pickles 12.

Blue corn lobster "Hushpuppies", watercress butter 15.

Seared diver Scallop, braised wild boar, parsnip puree 9.

Elk sliders, seared foies gras, blueberry jam 14.

Rabbit-rattlesnake sausage, spicy manchego rosti, crème fraiche 15.

Chicken and duck pate', pickled cucumbers, toast 12.

Second Course Warm wild mushrooms, housemade ricotta, sunny hen egg 10. Butter lettuce, applewood smoked bacon lardoons, chili pepitas, chili-buttermilk 9.

Grilled corn and asparagus salad, kalamata olives, feta cheese 9.

Pork and duck green chili, oaxaca and cheddar cheese 9.

Vichyssoise, potato croutons 8.

Sandwiches Shaved tenderloin, caramelized onion, horseradish cream, sweet potato fries 10. Tasso ham, muenster cheese, with citrus greens and soup 12. Buffalo burger, jack cheese, house pickles, bistro fries 10.

Applewood smoked bacon, lamb bacon, butter lettuce, tomato 9.5

Entrees



Stockyard Special Always 9. Lonesome Dove house meatloaf, yukon gold mash, sautéed spinach 12.

Roasted garlic stuffed beef tenderloin, western plaid hash, syrah demi glace 35. ½ Portion 19.

spy blue corn catfish, avocado salsa, cilantro orange butter 14.

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Pan seared Texas quail, herbed panzanella, chilies 18.

Our Hand Cut Steak Menu is Available at Lunch.

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As if all the choices above weren't enough ... take a gander at the cocktails!

Jalapeño Cucumber Margarita - Casa Noble Tequila, jalapeño and cucumber muddled in Cointreau and fresh lime juice, shaken and garnished with salted rim and lime wedge.

Sarsaparilla Old Fashioned - Buffalo Trace Bourbon muddled with Angostura bitters, orange slices and maraschino cherries, topped with Sarsaparilla soda.

Blood Orange Sazerac -Sazerac Rye Whiskey and Solerno Blood Orange Liqueur shaken with orange bitters served “on the rocks” in a Pernod Absinthe rinsed glass.

Rosemary Salty Dog - Grey Goose Vodka and Cointreau Liqueur mixed with grapefruit juice and fresh rosemary, garnished with a salted rim.

Strawberry Rhubarb Mojito - Bacardi Dragonberry Rum and Aperol Liqueur shaken with lime juice, simple syrup and mint leaves, garnished with fresh strawberry.

Cucumber Blueberry Gin Rickey - Hendrick’s Gin and St. Germaine Liqueur muddled with blueberries, cucumbers, fresh lime juice and simple syrup then topped with club soda.

L.D. Tea - Firefly Sweet Tea Bourbon served in a tall glass with a splash of Stirrings Peach Liqueur and water.

Frozen Shot of Tuaca - A true Tim Love tradition!

I'm liking the sound of the Strawberry Rhubarb Mojito. So, it's a Mojito, some duck spring rolls, lobster hushpuppies and a steak.

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Then, I clicked on the **dessert menu**. Egads and little fishes. Please don't tell Dr. Droeder how I'm sabotaging his cancer-prevention regimen! The red velvet roulade with mascarpone cream is looking mighty tempting.



Tuaca **Milkshake** with Dark Chocolate Truffle

Tuaca-Cappuccino **Flan** with Chocolate Espresso Beans

Warm Ancho Chile Chocolate **Cake** with

Fried **Plantain** and Roasted Pepita **Ice Cream**

Fresh Mexican **Doughnuts** with Cajeta, Chocolate & Raspberry Sauces

Goat Cheese **Cake** with Blackberry Coulis

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Red Velvet Roulade with Mascarpone Cream

Texas Peach **Pie** with Toasted Cinnamon **Ice Cream** and Candied Pecans

Butterscotch **Budino** with Salted Caramel

Looks like I've got a lot of thinking to do between now and Tuesday at 1 p.m. If Lisa joins me, it'll simplify things. We can share. But what if she can't make it?

Anyone eaten there? Got suggestions?