

MODEL CITIZENS
Best Dressed 2009

THE PEOPLE'S MUSEUM
Start to Finish

SPA GUIDE
Holiday Rejuvenation

Fort Worth, Texas

The City's Magazine



On the Shoulders of Giants

Horned Frog Football of
Yesterday and Today

by Dan Jenkins

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Fresh Start

Ellerbe Fine Foods, one of the newest destinations along W. Magnolia Avenue, uses local ingredients for its constantly evolving menu. The upscale fare includes dishes like Pan-seed Grouper with Lump Crabmeat, Stuffed Roasted Murliton and Tomato Beurre Blanc, as seen here.

To learn more, turn the page.

Farm-Fresh Fare

Working with local, seasonal ingredients, Ellerbe serves upscale dishes in a country-chic environment.



Richard King, owner

Offering "upscale market fare" made with local ingredients, Ellerbe Fine Foods is a unique addition to Fort Worth. Open approximately five months, the restaurant is sited in a lovely renovated gas station on Magnolia where an outdoor patio with strung lights overhead provides al fresco dining.

Inside, each white linen-covered table is topped with a brown square of butcher paper.

A small oil candle and a miniature glass milk jug filled with fresh herbs decorate each table. Neutral-colored tea towels serve as napkins, and menus are presented on thin, smooth, distressed boards.

Around the perimeter, an accent of deep sage green adds color to the tops of the white

cinder-block exterior walls, and beadboard adds texture to the interior walls. Overhead, the ceiling's beams and ductwork are exposed, and underfoot the floors are concrete.

Because Ellerbe uses fresh, local ingredients, chef Molly McCook changes the menu with the seasons. On our visit, the New Orleans-style Barbecue Gulf Shrimp (\$13) was a comforting appetizer. Three jumbo shrimp swam in a sauce flavored with Abita Amber beer. Unlike tomato-heavy barbecue sauces, this New Orleans-style one had a butter and vinegar base. Cayenne added a layer of spice, and hints of onion and garlic were discernable. A cube of traditional corn meal-based spoonbread soaked up the sauce and balanced the flavors with its slight sweetness.

As a main entrée, the Veal Piccata (\$26) was well executed. Salty capers played off the lemons' sourness, and butter added richness. The tender veal was pounded thin, and the moist meat was lightly breaded and crisp around the edges. Chopped parsley garnished the top, adding color. The side of margherita risotto was simply divine. Bite-size pieces of mozzarella cheese melted into the creamy, perfectly cooked risotto. Quartered cherry tomatoes and basil chiffonade provided the distinct margherita taste. An additional side of wilted greens added a touch of Southernness to the dish.

The Mac and Brazos Valley Blue Chef's Choice Steak (\$31) was nicely seasoned and well cooked. Super-lean with no gristle, it was served sliced. A side of rich, creamy macaroni and cheese was topped with toasted bread-crumbs and car-

amelized onions. A Cox Farm arugula salad had a lemony dressing to balance the greens' natural notes of pepper.

The Schokinag Pot de Crème (\$7) was a

The Veal Deal

Ellerbe Fine Foods' veal piccata entrée is a well executed version of the Italian classic. Lightly floured then sautéed until crisp around the edges, the moist, thinly pounded veal is tender and delicate. Butter provides richness for the sauce, and salty capers play off the lemons' sourness. Chopped parsley adds additional flavor and color. Bite-size pieces of mozzarella cheese melt into a side of creamy risotto, and quartered cherry tomatoes and basil chiffonade add bursts of flavor. Southern-style wilted greens round out the dish.

delicious dessert. Creamy, rich Schokinag dark chocolate custard was served in a tiny cup with a miniature spoon. A light cappuccino cream crowned the top, and a dusting of cocoa powder added color. A meringue angel kiss on the side was weightless and sweet, its texture and vanilla flavors the perfect antithesis of the chocolate pot de crème.

Although the food at Ellerbe was exceptional, the service was somewhat lacking. It took several minutes for the server to address our table, and he was rather slow throughout the meal. However, the owner, Richard King, warmly greeted us while we were eating our appetizer and followed up before we left to

Tuesday–Thursday 11 a.m.–2 p.m., 5:30–9 p.m. **Friday** 11 a.m.–2 p.m., 5:30–10 p.m. **Saturday** 5:30–10 p.m.

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The Perfect Pair

To contrast the flavors of Ellerbe's buttery veal piccata, try a glass of Chateau de Sancerre sauvignon blanc from Sancerre, France. The old-world wine works well with the old-world dish, and its balanced acidity cuts through the richness of the veal piccata and side of margherita risotto. "It's a well-priced wine that is crisp, fresh and very approachable," says Richard King, owner and general manager of Ellerbe.

make sure we enjoyed the meal.

Before leaving the restaurant, I had to browse its new marketplace, which is filled with nicely displayed specialty vinegars, jellies, olive oils and gifts like tea towels. From hostess gifts to ingredients for a dinner or cocktail party, the small space abounded with options. **fw**

