



Join The Family.

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**** MEDIA ALERT ****

**Messina Hof Winery and Resort to host
“Aphrodisiacs Cooking Party” with Chef Kenneth Ruud**

WHAT: It is not quite Love Potion Number 9, but chocolate, toasted almonds, arugula and wine combined with the help of an expert chef make for a dinner of aphrodisiacs Aphrodite herself could not turn down.

Just in time for Valentine's Day, Chef Kenneth Ruud of Messina Hof Winery & Resort discusses how to make the perfect evening from setting the mood to preparing dishes that awaken the taste buds and the heart. So bring your special someone to share in an evening of cooking, romance and aphrodisiacs.

For more details or to make a reservation call 800-736-9463 ext. 34

WHEN: Thursday, February 7, 2008
6:30 p.m.

WHERE: Messina Hof
4545 Old Reliance Rd
Bryan, Texas 77808

COST: Price per person \$65 plus tax and gratuity

MENU: Pumpkin Bisque: A rich and creamy soup topped with toasted almonds and nutmeg

Arugula salad: Field greens tossed with roasted asparagus, goat cheese, coca nibs and blackberry vinaigrette

Sautéed Shrimp: Gulf Shrimp sautéed with caramelized carrot-mango-chive chutney

Chocolate Voodoo Cake: A rich chocolate dessert containing the spices and magic of the islands

About Messina Hof Winery and Resort

Messina Hof Winery and Resort was established in 1977 by Co-Founders Paul and Merrill Bonarrigo. Messina Hof was founded on family values, romance and tradition. Messina Hof is the leader in the establishment of the Texas wine industry and ranks as one of the fastest growing, most award-winning wineries in the state.

Four time winner of the “Top Texas Wine” at the Houston Livestock Show and Rodeo, Messina Hof wines are handcrafted at the winery, located in Bryan, Texas. Messina Hof Winery and Resort also boast on their 100 acre property the Vintage House Restaurant, origin of Vineyard Cuisine Cook Book, the Villa, which was voted “Most Romantic Bed and Breakfast in the USA” and the Wine Master’s Room Wine Bar, voted best wine by the glass in the Brazos Valley.

About Chef Kenneth Ruud

Originally from upstate New York, Chef Kenneth Ruud is the Vice President of Culinary and Guest Services at Messina Hof. Ruud studied Culinary Arts at Johnson & Wales University in Providence, Rhode Island where he specialized in Italian Cuisine. He started his career as a chef at the Marriot Albany then moved on to become an executive chef and event coordinator at a jazz brewery in upstate New York. Before coming to Messina Hof, Chef Ruud perfected his Cajun cooking at the House of Blues in New Orleans.