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**\*\* MEDIA ALERT \*\***

## **Messina Hof Winery featured at The Grand Wine and Food Affair's Vintner Dinner at Perry's Steakhouse and Grille**

**WHAT:** Paul and Merrill Bonarrigo, co-founders of Messina Hof Winery and Resort in Bryan, Texas, collaborate with Chef Jorge Trujillo of Perry's Steakhouse and Grille in Sugar Land to create an elegant vintner's dinner filled with exquisite food and award-winning wine.

Winemakers Paul and Merrill will delight Sugar Land guests by sharing stories of their Texas wine adventures and their extensive knowledge of wine.

The dinner is part of The Grand Wine and Food Affair event presented by Central Market, held from April 23 to April 27, 2009. Paul and Merrill Bonarrigo are featured special guests of the 2008 festival that celebrates chefs from around the world and includes over 100 wineries.

For reservations, visit [www.thegrandwineandfoodaffair.com](http://www.thegrandwineandfoodaffair.com) or call 281-565-2727.

**WHEN:** **Thursday, April 24, 2008**  
7 p.m.

**COST:** \$125 per person

**WHERE:** **Perry's Steakhouse & Grille**  
2115 Town Square Place  
Sugar Land, Texas 77479

**MENU:**     **Reception Course:** Tomato caprese skewers, grilled zucchini and shrimp crostini and prosciutto wrapped melon balls, paired with *2006 Messina Hof Pinot Grigio*

**1<sup>st</sup> Course:** Boston Bibb lettuce served with sliced summer fruit, colossal lump crab meat and a mandarin orange vinaigrette, paired with *2006 Messina Hof 'Father and Son Cuvee' Riesling*

**Second Course:** Smoked duck breast with reduced cherry glaze and wild black rice, paired with *2003 Messina Hof Private Reserve Merlot*

**Intermezzo:** A trio of sorbet to cleanse the palate

**Third Course:** Grilled wild game duo of buffalo ribeye and elk tenderloin drizzled with a Cabernet demi glaze served with polenta and grilled vegetables paired with duo of *2005 Messina Hof 'Paulo' Cabernet* and *2005 Messina Hof Barrel Reserve Cabernet Franc*

**Dessert:** Peach panacotta with fresh berries, paired with *2006 Messina Hof 'Angel' Late Harvest Riesling*

### **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.

For more information on Messina Hof Winery and Resort, please visit [www.MessinaHof.com](http://www.MessinaHof.com).

### **About Perry’s Steakhouse and Grill**

From a stand-alone butcher shop in Southeast Houston, Perry's Restaurant Group has expanded over 27 years to include eight locations Houston-

wide, including two dine-in butcher shops, five Steakhouse & Grilles, and an Italian Grille. Perry's is family-owned and managed by President and CEO, Chris Perry. As one of the top restaurant groups in the city of Houston, Perry's continues to provide neighborhood communities with fine food selections in an elegant urban atmosphere of taste.

With locations in Clear Lake, Memorial City, The Woodlands, Sugar Land, Friendswood, South Belt and Champions Perry's welcome guests to visit Perry's Steakhouse & Grille or Perry's Italian Grille for a casually elegant dining experience. Or pick up premium selections for home preparation at any Perry & Sons Market & Grille.