

What's Cooking

HOLIDAY HOURS

Mon - Thurs 10:30 am to 10:00 pm

Friday 10:30 am to 11:00 pm

Saturday 3:00 pm to 11:00 pm

Sunday 3:00 pm to 10:00 pm

Christmas Eve

Open at 11:00 am

Waiting List Names taken until 7:00 pm
(Parties seated in order of arrival)

Christmas Day

Closed - Merry Christmas!

New Year's Eve

3:00 pm to the New Year!

(Parties seated in order of arrival)

New Year's Day

4:00 pm to 10:00 pm

UPCOMING EVENTS

Adult History Tour

Saturday, January 20

Perfectly Aged Cooking School

Saturday, January 20

Steak School

Saturday, January 27

Wine Dinner

Monday, February 5

Adult History Tour

Saturday, March 24

Perfectly Aged Cooking School

Saturday, March 24

Gift Card Special

Buy \$100, Get \$25 Free

This is our 28th year of celebrating you, the customer, with our famous Gift Card Christmas Program! The Taste of Texas Gift Card Special begins Friday, November 24 at 9 a.m. and continues through December 24 at 9 p.m.

To purchase, shop online at www.tasteoftexas.com and click on "Gift Card Special" to have the Gift Cards shipped USPS directly to you or your recipient with a gift message. Or, visit our Gift Store just inside the front door. Our Gift Cards (including the \$25 free) may be used for dining and purchases in the restaurant only, carry no expirations, and are a great value.

Taste of Texas Celebrates 40 Years!



Taste of Texas 40th Anniversary Family Festival

On November 19, 1977 we opened the Taste of Texas with lots of hope but little experience. Now we look back on 40 years of having you as our customer as you have celebrated your family's special moments and hosted countless visitors from around the globe. Today we have a generation of customers who have "grown up" at the Taste and are bringing their family in for the next generation of celebrations. We

could not be more honored than to host these special moments with each of you and to recall these years you have blessed us by being our customer. We are thankful for each of you and we will never forget what you have done for us by making Taste of Texas your family's favorite restaurant. We look forward to the years to come together! Thank you for 40 wonderful years!

40th Anniversary Cookbook is Here!



"Perfectly Aged" is the name of the new cookbook, and it is a show stopper! This gorgeous book contains 240 pages of stunning photography, Texas history, family stories, and 100 recipes for your kitchen. Individual books can be purchased for \$49.95, 3 books for \$139.95, or 6 books for the price of 5 books. Nina and Edd will be around the restaurant and would be glad to

sign your book. The books are going fast, so buy your copy now at www.tasteoftexascookbook.com! You can also buy the books in the restaurant - just ask your server or visit our gift shop in the front. "Perfectly Aged" is the perfect gift for your favorite grill masters, colleagues, clients, friends, and family!

FAMILY NEWS

Edd and Nina are staying busy with the Taste of Texas but found time to go to Portugal on a week long cycling trip. Edd also serves on the boards of Heart of Texas Foundation and Memorial Hermann Foundation to give back to our community for all it has done for us.

Nina enjoyed planning the 40th Anniversary party and Employee Reunion and is working to constantly update the restaurant and décor. She enjoys staying physically fit with Orange Theory classes and running half marathons. She completed the Disney Half Marathon and is training for the New Orleans Half Marathon in February 2018. She has hosted 400,000 4th grade students on school tours in 33 years – a milestone unsurpassed in support of our schools and students.

Kristin and Corbin are loving working at the restaurant on the 40th Anniversary cookbook and online business. Their son Henry is now 1 ½ years old and is toddling around to our delight, and Henry knows his way around the Taste as he says “Hello!” to staff and customers. He regularly says “Eat!” as he passes the salad bar!

Lisa and Chris Blackard with Hannah (soon to be 7) and Elizabeth (4 ½) have moved to Singapore! Chris works for Shell in the lubricants division and was transferred in July. Lisa is pregnant with their 3rd and is due in early December. We have been to visit them once and will be there for Christmas and to see the new baby!



Claudine and David Hartland are staying very busy taking care of their 5 precious children: Sam – 14, Campbell – 12, Hudson – 10, Reagan – 8, and Conrad is almost 4. They recently moved into a larger home and are enjoying having the extra space!

We are thankful to God for the blessing of our family and our soon to be NINE grandchildren!

Santa Claus has Come to the Taste of Texas

SANTA VISITS: Santa Claus will be seated at our beautiful stone fireplace for a great photo for your family on December 12, 13, 19, & 20 from 6:00 – 8:00 p.m. Bring your camera and capture Santa with your special ones.



We plan year-round to transform the restaurant into a Christmas wonderland over 6 days and 1,100-man hours. Nina and the decorating team have decked the halls with over 70 new nutcrackers, hundreds of feet of garland, 10,000 sparkling lights, antique sleighs, and our favorite Christmas collections. This year is truly spectacular, and customers are already raving about the new Jeweled Christmas Tree from artist Alan Anderson. Please pick up a copy of our Christmas decorations guide, and do not miss the beautiful custom needlepoint stockings, the rare Thomas Nast Christmas Post Card, and the exquisite jeweled Christmas trees. Sharing great food, treasured company, and magical surroundings are what the Taste of Texas Christmas is famous for. The Taste of Texas Family wishes you a very Merry Christmas!

Holiday Recipe Roasting A Perfect Tenderloin

- 1 2 pound Certified Angus Beef® tenderloin (allow 6 to 8 ounces per person)
- coarse kosher salt and ground black pepper to taste
- 1 teaspoon garlic powder
- 3 tablespoons olive oil

Horseradish Prime Sauce:

- 1 cup sour cream
 - ½ cup prepared fresh horseradish
 - 1½ tablespoons Hawaiian red sea salt
 - Mix all the ingredients in a bowl UNTIL combined.
- The sauce will keep in the refrigerator for up to 1 week.*

Trim away the silver skin on the tenderloin by inserting a knife under the tendon and running it along the tenderloin to separate it from the meat. Remove the small muscle called the chain that runs the length of the tenderloin and any excess fat.

Liberally sprinkle the tenderloin with salt, pepper, and garlic powder, cover with plastic wrap, and allow to sit at room temperature for an hour. This allows the salt to work through the tenderloin, making it flavorful and juicy during cooking.

Preheat the oven to 300°F. Pat the tenderloin dry with a paper towel to ensure a well-browned exterior. In a large skillet or Dutch oven on high, heat the olive oil. Brown all sides of the tenderloin for about 2 minutes per side. Transfer to a baking sheet and roast for 40 minutes, until a meat thermometer inserted into the thickest portion of the meat reads 125°F. Allow the tenderloin to rest for 15-20 minutes before carving and serving. Serve with Horseradish Prime Sauce.

Need a tenderloin for Christmas?

Visit www.tasteoftexas.com for a perfectly aged tenderloin and easy and impressive holiday entertaining!

HOUSTON HOLIDAY ENTERTAINMENT

Houston has so many fun things to offer this season!

- 1. Zoo Lights:** One of our family favorites is Zoo Lights at the fabulous Houston Zoo. November 18-January 14. Over 2 million lights to delight your family! Don't miss it!
- 2. The Campfire Christmas:** December 9th and 16th at George Ranch. www.georgeranch.org
- 3. Alley Theatre A Christmas Carol:** A Christmas Classic on the Hubbard Stage. November 24 - December 30. www.alleytheatre.org
- 4. Christmas Under the Big Top:** Second Baptist Church on Woodway puts on a great show for families. December 15-19. Tickets at Second.org
- 5. Rudolph Fun Run:** Saturday December 9, 2017. A great family fun run at City Centre for all ages. Sign up at <https://runsignup.com/Race/TX/Houston/RudolphFunRun>

Taste of Texas • ONLINE •

OUR TOP
5
GIFTS

Send the gift of Texas hospitality and delight your clients, employees, friends, and family with perfectly aged steaks from www.tasteoftexas.com. It's as easy as Shop, Click, Done!



- 1. 8 Pack Complete Trim Six Ounce Filets:** Fully-trimmed and fork tender, our Certified Angus Beef® Center Cut Filets set the standard for exquisite tenderness and taste.
- 2. Perfectly Aged Gift Boxes:** Add a *Perfectly Aged Cookbook* to any steak gift box at a discounted price of \$39.95.
- 3. Texas Holiday Gift Box:** This is the complete package - from the finest steaks available to all the Texas tableware you need to bring the Taste of Texas to your next cookout.
- 4. Tomahawks and Knives:** Two 38 ounces ribeyes with 14 inch bones that will hang off the plate. This memorable gift box includes four Taste of Texas Steak Knives.
- 5. Texas Quail Bites:** Succulent marinated quail breast is wrapped with a sliver of mild jalapeño in thick cut bacon with three pieces to each skewer.

At www.tasteoftexas.com, we offer the same perfectly aged Certified Angus Beef® that we serve at the restaurant. Our steaks arrive in a reusable cooler via FedEx and include our Gourmet Grilling Guide and Signature Steak Seasoning. Complete your gift with Texas Quail Bites, Herb Garlic Butter, or Blue Cheese Butter. Cannot wait for delivery? Stop by the restaurant any time to pick up steaks for your grill.

We ship Mondays, Tuesdays, and Wednesdays with our last shipping day on Wednesday, December 20 for steaks and gift cards for Christmas arrival.

Give the Gift that Gives Back

We have been blessed to call Houston "home" for the last 40 years. The destruction our city faced from Hurricane Harvey was unprecedented and it touched the lives of family, staff, neighbors, and dear friends. Harvey caused over 190 Billion dollars in damage and affected 22 of our employees and countless customers and friends. Out of gratitude to our beloved city, we are donating half of all net proceeds from the sales of *Perfectly Aged: 40 Years of Recipes and Stories from the Taste of Texas* to Hurricane Harvey Relief. Thank you for your support of this important work!

Staff Updates

After 36 years at the Taste of Texas, former General Manager Chuck Heaton has gone to work with his family managing a new chain, Rock and Brews, which will be opening in Katy soon. We will greatly miss Chuck's leadership, dedication, and great sense of humor that he brought to the restaurant each day. Please join us in sending our best wishes to Chuck in this exciting new venture. We are so proud of you!



Rafael Hernandez (server) will be graduating December 14, 2017 from University of Houston majoring in Supply Chain Management.

Brandon Russell (server) and his wife are expecting their first child in early March. It's a boy!

Luis Soto (server) is starting a father/son construction business - Soto Construction Services.

Lydia Gregory (server) and her husband had a baby on June 9th, 2017.



Congratulations to Brody Gamber for joining the United States Marine Corps and earning a place to go before the upcoming Officer Candidate School Selection Board. Son of Stacey and General Manager Michael Martinka, Brody is a senior at Texas A&M University majoring in Architecture and is a member of Company H-1 in the Corps of Cadets. Captain Andrew Hotsko is administering the oath of enlistment. Semper Fidelis, Brody.

CELEBRATING 40 YEARS
EST. 1977
TASTE OF TEXAS[®]
Restaurant

10505 Katy Freeway
Houston, Tx 77024

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713.932.6901
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Honors

Wine Spectator Award of Excellence: The Taste of Texas Wine List, curated by Manager Norman Faust, was honored again with our 22nd Wine Spectator Award of Excellence. Thank you Norman!

Meet Our New Executive Chef Horacio Degante



We have a great new addition to our team as Horacio Degante assumes the role of Executive Chef at Taste of Texas. Horacio was with Sullivan's Steak House for 10 years and has a strong resume in food service. Horacio is developing new procedures and recipes, and basically improving what we do and how we do it. Horacio is also our teaching Chef for our "Cooking events" on Saturday mornings. Check our website for upcoming cooking classes with Horacio.

UPCOMING EVENTS

Please check our website for details and register online at www.tasteoftexas.com

*Proceeds from these events benefit our employee scholarship program at the Taste of Texas.
Space is limited, so please reserve early. Thank you for your support!*

January 20th & March 24th

Cookbook Cooking Class with Chef Horacio Degante: Please join us to learn how to make our most requested recipes, including Asiago cheese rolls, our famous baked brie, pecan crusted chicken, Snickers Pie and more! Cost is \$95 plus tax per person and includes lunch.

January 20th & March 24th

Adult Texas History Tour with Nina: Please join Nina for a morning of exciting stories about Texas History and the Legends of our beloved state. Cost is \$40 plus tax per person and includes lunch.

January 27th

Steak School: You'll learn about USDA grading, trim specifications, the aging process and how to grill a perfect steak every time. This makes a wonderful gift for the steak lovers and grillers in your life. Cost is \$75 plus tax per person and includes a steak lunch. Come hungry!

February 5th

Taste of Texas Wine Dinner: Another amazing 5 course dinner and wine pairing. Cost is \$149.95 per person and includes tax and gratuity. Space is limited.

Please note:

We do not ship tickets for the events. You will receive a confirmation email after registering and will be added to the event's guest list.