



TASTE OF TEXAS
Restaurant

What's Cooking

HOLIDAY HOURS BEGINNING DECEMBER 1

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

Friday 10:30 am to 11:00 pm

Saturday 2:30 pm to 11:00 pm

Sunday 2:30 pm to 10:00 pm

Christmas Eve

10:30 am – serve continuously all day.
Waiting List Names Taken Until 7:00 pm
(Parties seated in order of arrival.)

Christmas Day

Closed - Merry Christmas!

New Year's Eve

11:00 am to the New Year
(Parties seated in order of arrival.)

New Year's Day

4:00 pm to 10:00 pm

UPCOMING EVENTS

December 7th

Nina's Christmas Decoration Tours
9:00 am, 10:00 am, 11:00 am, 12:00 pm, 1:00 pm

Alan Anderson Workshop

9:45 am, 10:45 am, 11:45 am & 12:45 pm

Jim Bevill, author of *The Paper Republic*,
Book Signing 5:00 - 7:00 pm

January 18th

Steak School 9:00 am - 12:00 pm

February 1st

Adult History Tour
9:00-11:00 am
Valentines Cooking Class
10:00 am - 12:00 pm

February 10th

Wine Dinner 6:00 pm

March 7th

Adult History Tour 9:00 - 11:00 am

April 4th

Steak School
9:00 am - 12:00 pm

Special events may be reserved at
tasteoftexas.com/events



Santa Claus is Coming to the Taste of Texas: Santa will be seated and ready for a great photo with your family on December 10th, 11th, 17th, and 18th from 6:00 to 8:00 pm. Bring your camera and capture Santa with your special ones.

Wishing you a Merry and Bright Christmas

The restaurant's Christmas decorations are spectacular this year, and we cannot wait for you to enjoy them. The Taste of Texas is transformed once again into Christmas Wonderland with 50 "elves" working over 1,000 hours to complete the transformation. Antique sleds, skis and skates, along with thousands of twinkling lights deck the halls for your Christmas delight. Jeweled Christmas trees, along with beautiful needlework pieces, quilts, rare antique postcards, and hooked rugs complete this treasured collection.



Christmas Artist Alan Anderson Returns: Alan will return to Houston on December 7th to team up with Nina for our Christmas Decorations Tours and Jeweled Tree Workshops. While Nina tours the guests through the entire restaurant to see the fabulous decorations, Alan will be holding workshops on how to build a jeweled Christmas tree in our Sam Houston room, and he will bring several pieces that will be available for purchase. And, back by popular demand, Alan has created two custom, beautiful pieces which will be auctioned off online to benefit the Taste of Texas Employee Scholarship Program. Visit the online auction, which will be held November 15th through December 7th at www.32auctions.com/TasteofTexas



Beautiful new antique quilt circa 1886. Tumbling star pattern from Hartsburg, MO.

Our Gift to You Buy \$100, Get \$25 Free

This is our 30th year to celebrate you, our customer, with the famous Gift Card Special! From November 15th to Christmas Eve, you will receive a FREE \$25 gift card for every \$100 in Taste of Texas gift cards you buy. *The free gift cards will be valid January 1, 2020 and never expire.

3 Easy Ways to Give

1. In-store, dedicated parking available at our beautiful Grill-At-Home Store.
2. Online, delivered to your door via FedEx.
3. E-gift Cards, NEW THIS YEAR! Perfect for last-minute gifts.

Visit tasteoftexas.com for Holiday Gifts

FREE SHIPPING On Orders with knives

For a limited time, we are offering FREE SHIPPING when you add a set of knives to your cart. We ship via FedEx on Mondays, Tuesdays, Wednesdays, and Thursdays, and our last overnight shipping day is Monday December 23rd for steaks and gifts to arrive by Christmas. Shop, Click, Done!

SAME DAY Houston Delivery

Need steaks for the grill or a last-minute gift that will impress? Stay in and let Shipt® deliver Taste of Texas to your door the same day. Order all of your favorites from our online store, choose Courier as your shipping method for a flat fee of \$8 - available within the Houston area, 7 days a week.

FAMILY NEWS



Edd and Nina are staying busy working each day at the Taste of Texas, cycling with friends, and visiting and spending time with their nine grandchildren! This past April, Edd started feeling poorly and had a sharp pain in his shoulder. Thinking that it was a torn rotator cuff, the orthopedist gave him a cortisone shot and sent him home. Days passed and Edd's health began failing fast. He went to visit longtime friend and customer Dr. Ed Rensimer, an infectious disease specialist, who cares for West Houston families and oil and gas workers traveling the world. Dr. Rensimer diagnosed a terrible MRSA infection in Edd's shoulder. The infection was significantly advanced, and Dr. Rensimer saved Edd's life. Throughout the world, many know this legendary

physician for his remarkable expertise with infectious disease. For us, he is also our neighbor and friend, and we will be forever grateful for his miraculous care and support.

Claudine and David Hartland are staying busy taking care of Hudson (12), Reagan (10), and Conrad (almost 6) at home and visiting Sam (16) and Campbell (14) at their boarding schools out of state. We were thrilled to have Campbell, Hudson, and Sam working at the restaurant over the summer. Great work guys!

Lisa and Chris Blackard are enjoying living in Singapore with daughters Hannah (9), Elizabeth (6), and Madeleine (2). Chris is working there with Shell Oil, and all have had an amazing three years exploring the Asian-Pacific region.

Kristin and Corbin are loving working at the restaurant on the growing online business. Henry is now three years old and loves greeting customers at the Taste of Texas and knows his way around the kitchen, restaurant, and the new ecommerce facility, where he has his OWN desk!



Holiday Gift Guide @TasteofTexas.com

Order by Monday, December 23rd for Christmas arrival.

1. 4 Pack Complete Trim Six Ounce Filets:

Aged 40+ days and fork tender, our Certified Angus Beef® Center Cut Filets set the standard for exquisite tenderness and taste.

2. Personalized Steak Knives, Grilling Tools, and Carving Sets:

All may be engraved instantly with your gift recipient's name, initials, or company logo.

3. Taste of Texas Carving Package: Thrill your family with a 32 ounce Chateaubriand Roast Tenderloin and an elegant high-carbon stainless steel carving set, personalized with your name or initials.

4. Perfectly Aged Cookbook SPECIAL: For a limited time, buy three books for \$99.95. This is not just a cookbook, it's a complete Texas experience, and it make the perfect teacher, client, and hostess gift. Designed, printed, and bound in Texas.

5. Sizzling Cow Platter: Bring the sizzle to your dinner table with our famous sizzling cow platters.

Just look at that Marbling



Our House Specialty is the 16 ounce PRIME Certified Angus Beef® New York Strip. These steaks have exceptional marbling - the white specks of fat that render into the meat as it cooks, making the strip remarkably juicy and flavorful. At the Taste of Texas, we age our center-cut strips 40+ days. We then hand trim them of all excess fat and connective tissue AND specify that each strip has an 1/8 to 1/4 inch cap for perfect rendering on the grill. On your next visit, head back to the butcher shop and select your own prime strip. It is a WOW!

Tramontina Steak Knives

One of our favorite things about the Houston Energy Corridor is that we have visitors from all around the world; and as a result, Taste of Texas steak knives have been spotted in Taiwan, the United Kingdom, Romania, Germany, Singapore, and New York City. Our beautiful high-carbon stainless steel knives are first made in Brazil and packaged in Sugar Land by our longtime friends and customers at Tramontina.

The Tramontina family settled in Brazil in 1911, opening a small iron mill with scarce resources. In 1925, Valentin Tramontina began to hand craft pocket knives with a bone handle, marking the beginning of Tramontina's knife manufacturing. After he passed away, his widow Elise sold the knives in local markets, ensuring the family business' survival during the hard years of WWII. Over the next several decades, Tramontina grew into one of the largest manufacturers in the world. Over thirty years ago, the Galafassi family brought Tramontina to Houston. They have built the U.S business up from nothing and now operate over a million square feet of manufacturing and packaging space in Sugar Land and are great suppliers and customers. We love their amazing story and their friendship. Nina is pictured here last month with the Tramontina family.



Introducing Complimentary Truffle Steak Butter!

Our new Truffle Butter is the perfect flavor complement to tender, juicy Certified Angus Beef steaks. Order your steak simply grilled with kosher salt and pepper and sizzling with our new Truffle Butter. Try this mouthwatering addition this holiday season - it is the stuff food lovers' dreams are made of!

Holiday Cheers

Iconic wines: Our new Coravin Wine System allows us to pour wine from the bottle without removing the cork, so the same bottle of wine can be enjoyed weeks, months, or even years later. We have two new ways for our customers to enjoy iconic wines:



- By the Glass: We are thrilled to now offer the 2015 Silver Oak Alexander Valley and other legendary reds by the glass. These wines pair perfectly with steaks and are poured with Coravin, making for an impressive presentation.

- By the Bottle: Choose any exceptional wine on our wine list, and we can pour a glass or two for you to enjoy with your meal using Coravin, and send the rest of the bottle home with you still corked to enjoy anytime in the future.

Rare Bourbons: Bourbon has become one of the most sought-after spirits, so we have spent the last year curating an exceptional collection of rare and allocated Bourbons for your next visit. Keep a look out for Elmer T. Lee, Weller 12, McKenna 10, Michter's 10, and Pappy Van Winkle, among others this season.

Staff Updates

On October 5, manager Donnell McAllister married his sweetheart Emily Orr. Congratulations and Best Wishes!

On November 16, our long-time financial administrator Sheila Moore will marry Rich Mann. We are so happy for you!



Server Jacob Quintana is a talented artist and has been busy with new commissions. He recently launched a new Etsy Shop: WaldoDesignsArt. We love the way he captures eye reflections in his portraits - so beautiful.

Server Jennifer Brooks is expecting a new baby girl in February. We cannot wait to meet her next year.

Honors

Wine Spectator Award of Excellence
25 years in a row and counting!

Houston Business Journal Women Who Mean Business Award

Congratulations, Nina!

Houston SWAT Team Visit:

This August, we had the honor of hosting 73 officers of the Houston Police Department Tactical Operations Team including bomb squad, dive team, hostage negotiations, patrol K-9, and SWAT. Commander Larry Bainbridge and this incredible team got to experience a great steak and some warm Texas hospitality. We were definitely the SAFEST RESTAURANT IN THE CITY during their visit! So proud of the men and women who serve our community. Thank you all for your service.





TASTE OF TEXAS[®]

Restaurant

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Houston, Tx 77024

TasteofTexas.com
713.932.6901

HOLIDAY VISIT “PRO” TIPS:

A few things to note for restaurant celebrations over the holidays:

- Parties must be complete to be seated. If your party size changes, please let the hostess know, as it may affect the seating time.
- The largest party size we can seat at one table is 14, and parties of 15 or more may need to be seated at separate tables.

This is our favorite time of year, and we cannot wait to serve you and celebrate with your family!



John 1:14

The Word became flesh and made His dwelling among us. We have seen His glory, the glory of the one and only Son, who came from the Father, full of grace and truth.

From our family to yours, **Merry Christmas**

UPCOMING EVENTS

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

December 7th

Nina's Christmas Decoration Tour (9 am, 10 am, 11 am, 12 pm, & 1 pm) and Alan Anderson Workshop (9:45 am, 10:45 am, 11:45 am, & 12:45 pm). Tickets to the tour and workshop are sold separately and are \$25 + tax each. This is the ONLY appearance of Alan Anderson in Texas – do not miss it!

Jim Bevill, author of *The Paper Republic*, will be signing his amazing book on Texas' financial history in our Grill-At-Home Store on December 7th from 5 - 7 pm.

February 1st & March 7th

Adult History Tour (9 am - 11 am) Please join Nina for a morning of exciting stories about Texas History and the legends of our beloved state. Cost is \$45 + tax per person and includes lunch.

February 1st

Valentines Cooking Class (10 am - 12 pm) Please join us to prepare a romantic dinner for two. Cost is \$115 + tax per person and includes lunch and our award-winning cookbook.

January 18th & April 4th

Steak School (9 am - 12 pm) You'll learn about USDA grading, trim specifications, aging, and how to select and cook the best steak you have ever grilled in your own backyard! Cost is \$115 + tax per person and includes a steak lunch & grilling apron.

February 10th

Orin Swift Wine Dinner (6 pm) Incredible five-course dinner paired with wines from Orin Swift Winery. Cost is \$169 + tax per person.

Please note: We do not ship tickets for the events. You will receive a confirmation email after registration is complete, and your name will be added to the event's guest list. Proceeds from all events benefit our employee scholarship program. Space is limited, so please reserve early.