

# WELCOME TO THE INAUGURAL DSO WINE & FOOD FESTIVAL

P R O G R A M   B O O K



DSO Wine  
& Food Festival  
PRESENTED BY



# 21

02

Table of Contents

03

Welcome Letter

04

Summer Wine Down Dinner

05

Celebrity Chefs

06

Symphony of Flavors Grand Tasting

07

Symphony of Flavors Map

08

Bubbles & Bites Brunch Tasting

09

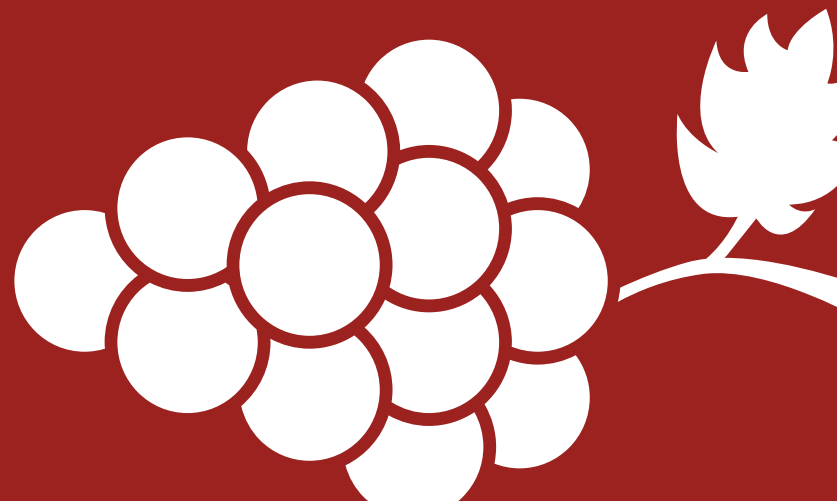
Bubbles & Bites Map

10

The Perfect Glass: A Riedel Wine Seminar

11

Upcoming DSO Concerts





**W**elcome to the Meyerson and the Dallas Symphony Orchestra's inaugural Wine & Food Festival. The musical and culinary arts have so much in common. The blending of flavors is similar to the blending of harmonies. In my time with the DSO, I have had so many great dining experiences here in Dallas, and it seemed natural to bring those two worlds together here at the Meyerson.

We are fortunate to have so many incredible talents here for this weekend. Whether you're joining us for the Summer Wine Down Celebrity Chefs Dinner, the Bubbles and Bites brunch or the expansive Grand Tasting, we have a sampling of the best that Dallas has to offer. We are also pleased to be able to offer a seminar in wine with the famed glassmaker Riedel.

And just like the range of great food at the festival, the DSO will present a sampling of incredible music this concert season. From grand classical works conducted by Music Director Fabio Luisi to movies-in-concert, from jazz to the festive tradition of holiday concerts, the DSO will present something for everyone.

We hope you enjoy the festival, and that you are inspired to return to a performance here at the Meyerson!

Cheers,

**Kim Noltemy**

THE DSO WINE & FOOD FESTIVAL WOULD LIKE TO THANK OUR SPONSORS



**Opus Restaurant at  
Morton H. Meyerson Symphony Center  
Friday August 27 7PM**

The panoramic views of downtown Dallas from Opus Restaurant in the Meyerson are the setting for this elegant wine dinner that celebrates the artistry of local flavor. Begin with a champagne toast followed by a 4-course meal with thoughtfully inspired wine pairings featuring The Duckhorn Portfolio. The Duckhorn Portfolio has established itself over a number of decades as one of Napa Valley's most prestigious wineries.

This one-night-only event features some of the most exciting local celebrity chefs at the forefront of Dallas' nationally recognized culinary scene, Misti Norris from Petra & the Beast, Peja Krstic from Mot Hai Ba & Ichi Ni San, Junior Borges from Meridian, and Stevie Duncan from Chocolate Secrets.



## MENU & PAIRINGS

### DUCKHORN NAPA VALLEY CHARDONNAY

Whipped Chevre and Flat Bread Miso, Pickled Comeback Creek Tomatoes, Fermented Eggplant, Fig Leaf, and JOWL XO Herbs

**MISTI NORRIS - PETRA & THE BEAST**

### GOLDENEYE ANDERSON VALLEY PINOT NOIR

Roasted Sea Bass with Lime Congee, Brown Butter Ginger Sauce and Summer Vegetable Bouquet

**PEJA KRSTIC - MOT HAI BA**

### DUCKHORN VINEYARD NAPA VALLEY MERLOT

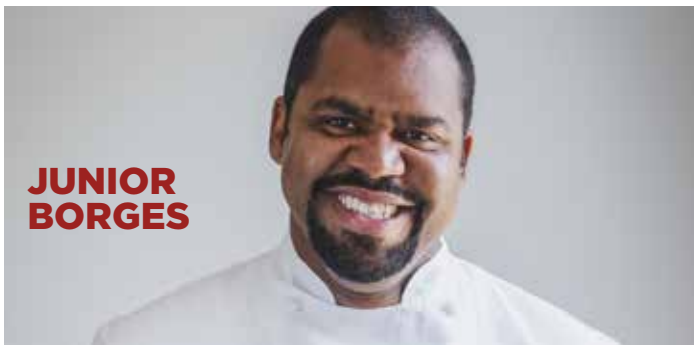
Beef Short Rib Glazed in Black Bean Bordelaise, Crispy Potatoes, Currants, Sugar Rush Peppers

**JUNIOR BORGES - MERIDIAN**

### PARADUX PROPRIETARY NAPA VALLEY

Amaretto Truffles  
Earl Grey Bon Bons

**STEVIE DUNCAN - CHOCOLATE SECRETS**



**MISTI NORRIS**  
Petra & the Beast

North Carolina native, raised in Houston Texas. Growing up in a Cajun household she found her love of cooking with her maw maw and started learning the importance of preservation and no waste. Spending years working in the best Dallas restaurants she found her own style and took charge of her first kitchen as an executive chef at Small Brewpub where in 2016 she was named a James Beard Award Rising Star Semifinalist. Currently, she is the Executive Chef and Owner of Petra and the Beast; a small, thoughtful restaurant focused on the use of farms, foraging, fermentation and fire. Since the restaurant's beginning in April of 2018 it has gained much recognition including being named one of Esquire's Best Restaurants in America 2018, D Magazine's Best New Restaurants in Dallas 2018, and the Dallas Observer's Best Charcuterie Program 2018, included in the 2019 Best New Chef class in Food and Wine as well as being a semifinalist for James Beard in the category of Best New Restaurants, and 2020 James beard semifinalist for best chef Texas.

**PEJA KRSTIC**  
MoT Hai Ba | Ichi Ni San

Peja Krstic was born in Belgrade, the capital city of Serbia, in 1983. As a child, he watched his grandfather, from which he inherited a passion for cooking, preparing culinary masterpieces. His grandfather, who was a passionate traveler and gastronome, instilled in Peja the importance of experiencing and exploring the many diverse cuisines from around the globe. Every Sunday Krstic's family would gather at his grandfather's house for lunch. There, Krstic helped make pasta from the scratch, sometimes handling the dessert course for the gathering. Besides his grandfather, Krstic's mother, who is a veterinarian, thought him the importance of utilizing whole animals in a proper way.

In 2005, Krstic moved to Dallas, TX. Ambitious, hard-driving and temperamental, he began working his way up through different restaurants and cuisines. Chef Krstic mainly focuses on technique and simplicity combining Vietnamese and French. Today he is a chef and owner of MoT Hai Ba restaurant in east Dallas. Under his leadership, the tiny neighborhood restaurant has received rave reviews and recognition from food critics, and most importantly, guests.

**JUNIOR BORGES**  
Meridian

Raised in Mimoso do Sul, a small town north of Rio de Janeiro, Junior Borges came of age as a chef in New York City, where he lived and worked for 13 years. After graduating from the French Culinary Institute (now the Institute for Culinary Education), he worked under Missy Robbins at A Voce before becoming executive chef at Amali, a highly regarded Mediterranean restaurant in midtown Manhattan. Borges splashed onto the scene in Dallas in 2014 as opening executive chef at Uchi — earning a rare 5-star review from The Dallas Morning News (its highest rating at the time). He went onto lead the kitchen at Matt McCallister's FT33 as executive chef, and then moved to the Joule Hotel as executive chef of the property's multiple outlets. There he developed and assisted in the success of Mirador, Americano, CBD Provisions and other concepts. In addition to being executive chef of Meridian, he is vice-president of culinary for The Village. Borges is an active member of the Culinary Council of Ment'or, the foundation led by chefs Daniel Boulud, Thomas Keller and Jerome Bocus that helps support young culinary careers through educational grants and opportunities.

**PAM EUDARIC**  
Chocolate Secrets

Pam G. Eudaric was raised on St. Croix in the United States Virgin Islands. Her mother is an American. Her father was French. Ms. Eudaric left St. Croix to attend Rice University in Houston, Texas on a National Merit Scholarship, and went on to obtain her law degree from the University of Texas School of Law in Austin, Texas. She practiced law for two decades, primarily in Dallas, Texas. She subsequently retired and fully embraced her entrepreneurial spirit.

Ms. Eudaric founded, and currently operates, several successful businesses in Dallas, including: Chocolate Secrets, Green Earth Metal Recycling and Joe Carter Construction.

Pam is the mother of three boys, an author, and irrevocably open to all the possibilities that become manifest when you open your life up to "Yes."

**Symphony of Flavors Grand Tasting**  
**Morton H. Meyerson Symphony Center**  
**Saturday August 28 12PM - 3PM**

The magnificent Meyerson with its vaulted glass atrium and 360-degree views of the Arts District and Downtown offers a dramatic backdrop for the DSO's inaugural Grand Tasting. Featuring bold and delicate flavors, enjoy wine varietals from around the world along with foods from some of the finest chefs and

restaurants right here in Dallas. Sample as you stroll through one of the world's finest concert halls. Enjoy samples offered to you by the behind-the-scenes artisans that create the culinary experiences you love at some of Dallas's favorite restaurants.

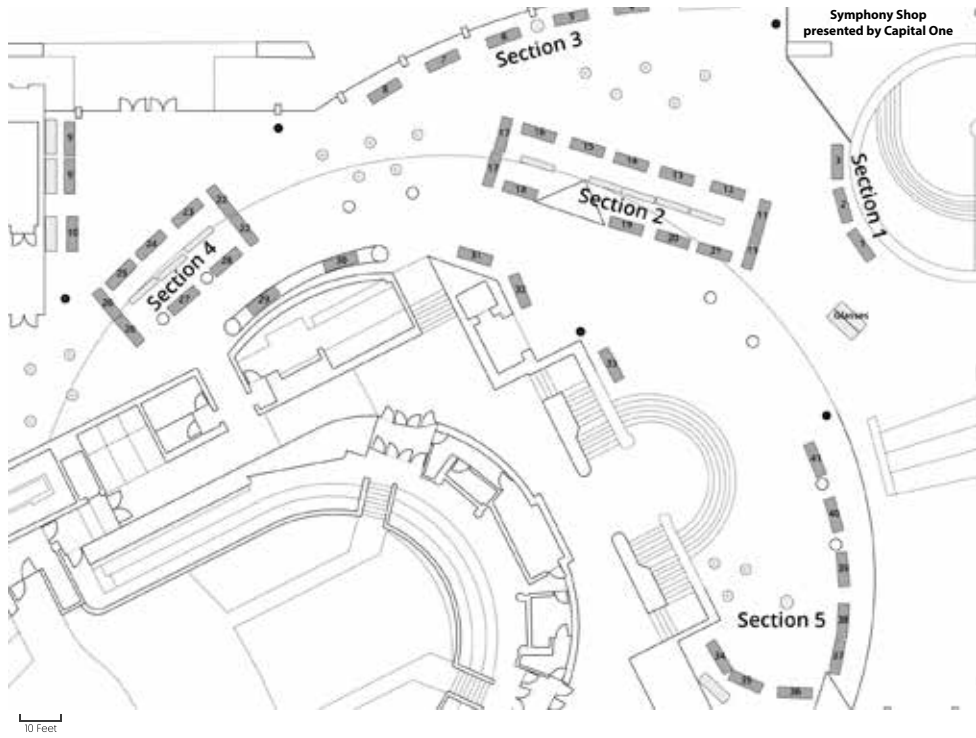


**Wineries, Breweries & Distilled Spirits**

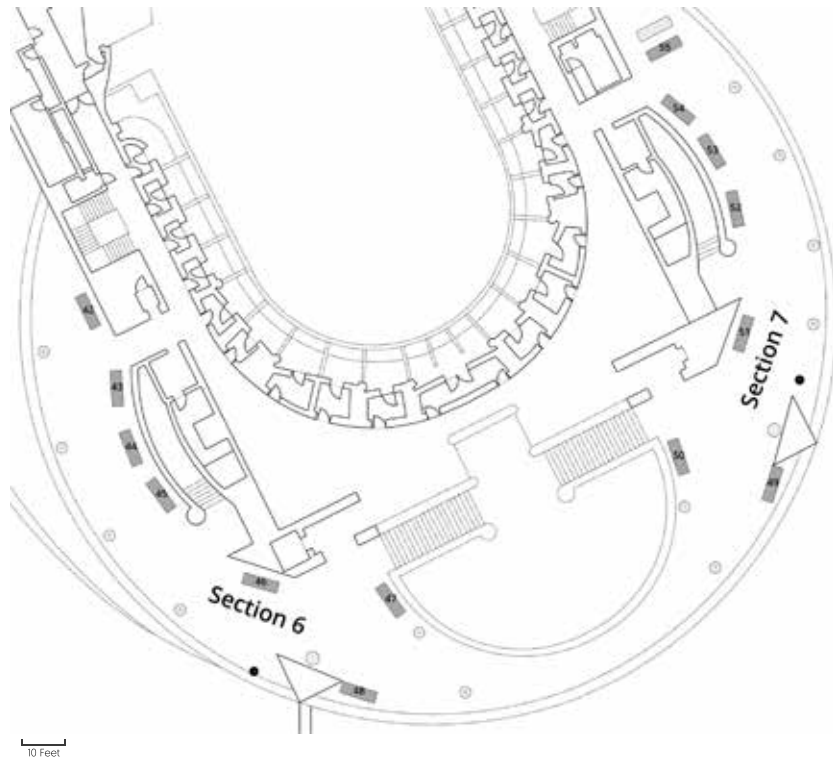
Name	Section	Table
Alexander Valley	2	15
Austin Whiskey Company-Nine Branded	3	4
Banfi Vitners	6	43
DAOU Family Wines	2	20
Delicato Family Wines	5	40
Four Corners Brewing Company	2	18
Four Corners Brewing Company-Buchalada	3	5
Jackson Family Wines	7	51
Lange Twins Family Winery & Vineyard	4	28
Onda Tequila Seltzers	7	52
O'Neil Vintners & Distillers	7	53
Opici Wines & Spirits	7	54
Osadia Tequila	1	2
Santa Margherita	6	47
Starmont Winery & Vineyards	4	23
Traverse City Whiskey Company	7	49
Treasury Wines	2	11
Trincherro Family Estates	4	24, 25
Vineyard Brands	7	50
Widow Jane	2	21
Wild Roots	6	45
Wine Group	6	46
Zephyr Gin	2	14
Zerbina	1	3

**Restaurants and Exhibitors**

Name	Section	Table
400 Gradi	5	37, 38
Berhnes Pepper Salts	5	41
Botolino Gelato	3	6
Camilla	4	22
Corrientes 348	5	36
Dallas Symphony Orchestra	2	33
Empire Baking Company	5	35
Hall Arts-Ellies	2	13
Harlowe MXM	7	55
Haywire Uptown	6	44
Henry's Daughters Home Décor	2	12
Krio	2	16
Malai Kitchen	6	42
Miriam's Cocina Latina	4	9
Mountain Valley Spring Water	1	1
Mountain Valley Spring Water	6	48
Mozzarella Company	5	34
Olivellas Pizza & Wine	2	19
Opus @ The Meyerson Symphony Center	4	29, 30
Public School 214	4	26
Ranch Hand Originals	2	17
San Martin Bakery	3	7, 8
Vestals Catering	4	27
Zero Gradi	5	39



**1st FLOOR MAP**



**2nd FLOOR MAP**

**Bubbles & Bites Brunch Tasting**  
**Morton H. Meyerson Symphony Center**  
**Sunday August 29 11AM - 1PM**

What better way to spend your Sunday afternoon than sipping bubbly at the Meyerson with friends while you sample an array of brunch items from local restaurants. The Bubbles and Bites tasting features champagne, sparkling wines and locally made infused vodkas, and “bites” of brunch favorites like buttery baked goods, egg dishes, fruits, cheeses, meats, fish, and sweets.



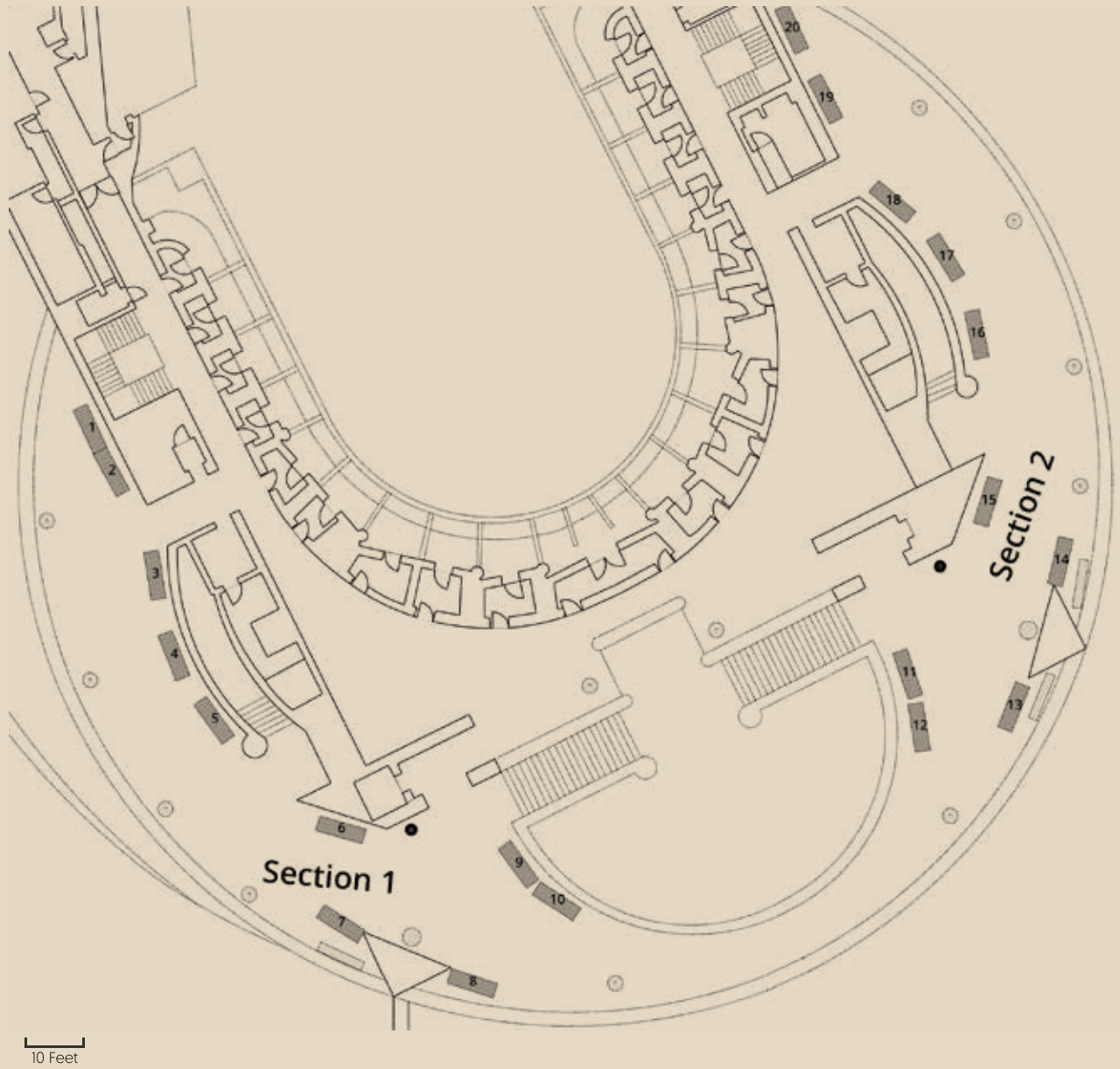
**Wineries, Breweries & Distilled Spirits**

Name	Section	Table
<b>European Cellars</b>	2	11
Gramona Gran Cuvee		
Gramona Imperial Gran Reseva		
Louis De Grenelle Rose Samur		
<b>Four Corners Brewery-Buchalada</b>	1	5
<b>Pernod Ricard</b>	1	8
GH Mumm Cordon		
Mumm Napa Brut Rose		
Mumm Napa Cuvee		
Campo Viejo Gran Brut		
Campo Viejo Gran Brut Reserva		
<b>Sovereign Brands</b>	2	13
Luc Belaire Gold Brut		
Luc Belaire Rose		
Luc Belaire Luxe		
Luc Belaire Rare Rose		
<b>Zerbina</b>	2	13
Monte delle Vigne Brut		
Sparkling Chardonnay		
Zerbina Prosecco		

**Restaurants and Exhibitors**

Name	Section	Table
<b>Bernie Bean Coffee</b>	2	10
<b>Camilla</b>	1	1&2
<b>Opus @ The Meyerson Symphony Ctr</b>	2	12
<b>Detour Doughnuts</b>	2	16
<b>Doro Fine Foods &amp; Catering</b>	1	3
<b>Hall Arts - Ellies</b>	1	6
<b>La Casita Bake Shop</b>	1	4
<b>Miriam's Cocina Latina</b>	1	20
<b>Mountain Valley Spring Water</b>	1	9
<b>San Martin Bakery</b>	2	17
<b>Uptown Tea Company</b>	2	14
<b>Yard Bird Southern</b>	2	19



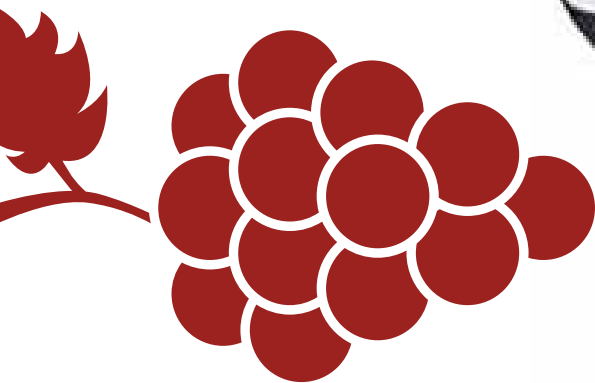


TASTING MAP

**The Perfect Glass: A Riedel Wine Glass Seminar  
On Stage in the Eugene McDermott Concert Hall  
Sunday August 29 1:30PM**

Wine enthusiasts of all levels will enjoy this seminar and once-in-a-lifetime opportunity to take to the Meyerson stage, where you'll taste your way through four different wines and discover how glassware enhances grape varietals on the palate.

This hour-long seminar, provided by the professionals from the famed Riedel Glassware, celebrating 265 years as a family owned business unique experience you won't war miss. What better way to learn at Riedel's Performance glassware t on the stage of the Meyerson wit a view of the hall only the finest musicians usually get to see.





**COCO**  
LIVE IN CONCERT  
Jayce Ogren Conducts  
FRI | Sep 3, 2021 at 7:30pm  
SAT | Sep 4, 2021 at 7:30pm  
SUN | Sep 5, 2021 at 3:00pm



**COPLAND & BRAHMS**  
Fabio Luisi Conducts  
Bradley Hunter Welch Organ  
CONVERSE The Mystic Trumpeter  
COPLAND Organ Symphony  
BRAHMS Symphony No. 1  
THU | Sep 16, 2021 at 7:30pm  
FRI | Sep 17, 2021 at 7:30pm  
SAT | Sep 18, 2021 at 7:30pm  
SUN | Sep 19, 2021 at 3:00pm



**CHRIS BOTTI IN CONCERT**  
with The Dallas  
Symphony Orchestra  
FRI | Oct 8, 2021 at 7:30pm  
SAT | Oct 9, 2021 at 7:30pm  
SUN | Oct 10, 2021 at 3:00pm



**MOZART'S REQUIEM**  
Fabio Luisi Conducts  
Kim-Lillian Strebel Soprano  
Kelley O'Connor Mezzo-Soprano  
Spencer Lang Tenor  
David Leigh Bass  
DALLAS SYMPHONY CHORUS  
Joshua Habermann Director  
R. STRAUSS Metamorphosen  
MOZART Requiem  
THU | Nov 4, 2021 at 7:30pm  
SAT | Nov 6, 2021 at 7:30pm



**DALLAS SYMPHONY  
CHRISTMAS POPS**  
Lawrence Loh Conducts  
Ava Pine Soprano  
Reginald Smith, Jr. Bass-Baritone  
Bradley Hunter Welch Organ  
DALLAS SYMPHONY CHORUS  
Joshua Habermann Director  
CHILDREN'S CHORUS OF  
GREATER DALLAS\*  
Cynthia Nott & Terrie  
Preskitt-Brown Directors  
Dec 3 - 12, 2021 | Various Times  
\*ONLY SELECT MATINEES



**NEW YEAR'S EVE**  
with The Dallas  
Symphony Orchestra  
Gemma New Conducts  
Fri | Dec 31, 2021 at 7:30pm

**Tickets On Sale Now  
for All Performances  
[dallasymphony.org](http://dallasymphony.org)**

A SPECIAL THANKS TO OUR SERIES SPONSORS



# THANK YOU FOR COMING!

We hope you'll join us  
next year at the 2nd Annual  
DSO Wine & Food Festival.



**Don't Drink and Drive.** Please use a designated driver or our rideshare partner Alto to arrive home safe. Use code **FOODANDWINE** for \$5 off two rides valid 8/27-29