

UPDATES TO EMPTY BOWLS MENU

29 culinary establishments to donate soups, desserts for Empty Bowls Fort Worth 10-Year Celebration

Presented by Tom Thumb

Friday, Feb. 17, 2012

FORT WORTH (February 14, 2012) – After delighting their eyes in the search for the perfect bowl from among 3,300+ pottery, wood, china and glass bowls, guests at the Empty Bowls Fort Worth 10-Year Celebration will be ready to indulge their taste buds. Generously donating soups, breads, desserts or beverages will be 29 restaurants, caterers, culinary schools and other food purveyors.

Culinary establishments and their cuisine to date are as follows:

- Blue Bell Creamery – Fruit Bars
- Bluebonnet Bakery – 3-foot high 10-Year Empty Bowls Anniversary Cake
- Blue Mesa Grill – Painted Desert Soup
- Bob’s Steak & Chop House – Tenderloin Chile
- Bonnell’s Fine Texas Cuisine – Vodka Gazpacho with Smoked Shrimp by Chef Jon Bonnell
- Brix Pizza and Wine Bar – Brushetta
- Cast Iron at the Omni Fort Worth Hotel –Southwest Chicken and Corn Chowder
- City Kitchen – Spicy Lentil Soup, Lemon Raspberry Thumbprint Cookies
- Coca-Cola – Cold Beverages
- Culinary School of Fort Worth (Judie Byrd, founder) – Cream Puffs
- La Familia – Tortilla Soup
- Lonesome Dove Western Bistro – Pork Hatch Chili by Chef Tim Love
- McKinley’s Fine Bakery & Café – Cookies
- Nothing Bundt Cakes – Bite-sized samples of Bundt Cakes
- Paris Coffee Shop - Pies
- Pour House – Poblano Corn Chowder
- Reata Restaurant - TBA
- Risky’s Catering - Chili
- Shinjuku Station – Kabacha Pumpkin Soup
- Starbucks – Coffee
- Tarrant Area Food Bank Community Kitchen – Baked Potato Soup by Chef Manny Vasquez and Vegetarian Cream of Mushroom Soup by Chef Tom McGrath
- Tarrant County College Southeast Campus Culinary Arts – Chicken and Dumplings
- Tokyo Café - Noodleless Ramen with Mushroom and Corn Shiso
- Tom Thumb – Beef Stroganoff, Bella Minestrone, Natural Chocolate Chunk Cookies
- Truluck’s Seafood, Steak and Crab House – Lobster Bisque
- Vidalia’s Southern Cuisine at Worthington Renaissance – Crab Bisque and Mini Corn Muffins
- Wild Mushroom - Cream of Jalapeño Soup by Chef Jerrett Joslin
- Zoe’s Kitchen – Chicken Orzo Soup and Hummus Pitas
- Z’s Café and Catering – Vegetable Vegetarian Soup, Lamb Soup