

## **Pre-Valentine Dinner, Daddy Jack's Seafood and Chowder House, February 2, 2008**



**Our pre-Valentine dinner event took us to another fine Downtown Fort Worth restaurant for some fresh seafood. Daddy Jack's Seafood and Chowder House specializes in New England style seafood dishes and also offers some pasta and beef dishes for those so inclined (after all, this is Texas). Chef Dominick Simonetti of Nova Scotia uses his restaurant as an avenue to share and demonstrate his love of the sea to us landlubbers. He always has the freshest and the best seafood available.**

**The restaurant was packed and lively as always on this Saturday evening, but our twenty members sat together and enjoyed excellent sea bass, trout, tenderloin fillets topped with shrimp, and other selections. The seafood was as fresh as can be, and served with delicate sauces which enhanced, but did not overwhelm, the particular taste and flavor of the type of fish selected by the guest. The dishes were prepared so that the unique texture of each fish was perfectly evident. The tenderloin fillet compared quite nicely to those served by the best steak houses in town. Daddy Jack's did not disappoint.**

**After dinner, Larry Vaughn officiated drawings for exquisite Valentine chocolates, packaged in heart-shaped chocolate containers. These chocolates were not store-bought, but made for the occasion by a local chocolate confectioner. The winners passed their goodies around the table to satisfy everyone's sweet tooth. Adding a nice touch to the event, the ladies were each given a long-stem rose, and everyone went home with a Valentine goodie bag, which Karen Vaughn decorated and stuffed with candy and her homemade cookies.**

























