

2024 Wine and Food Summit. Buffalo Gap, TX South of Abilene

Perini Ranch has been hosting the Buffalo Gap Wine and Food Summit since 2005. Founded by Tom & Lisa Perini of Perini Ranch Steakhouse, Fess Parker of the Fess Parker Family Winery & Vineyard, and Dr. Richard & Bunny Becker of Becker Vineyards, the Summit was established for the continuing appreciation of fine wine and food through education and benefitting the Texas Tech Viticulture & Enology Department. The Summit is 501c3 organization.

In past years we have had **Texas Tech Students help with pouring wine at the Saturday morning tasting and Saturday events.** I have attached the schedule of events for this year's summit and would appreciate it if you could pass this information along for **anyone willing and interested to volunteer for this educational event.**

Interested in volunteering for this event?

Please contact Suzanne Travis directly through:
suzanne@periniranch.com
(please copy Kirk Williams on the email)
kirk.w.williams@ttu.edu

 PeriniRanch.com

Meat Me in The Gap Schedule of Events

Saturday, April 20, 2024

11am The Carnivore's Cuvee

Host: Jess Pryles. *Jess Pryles is an Australian born food and cooking personality who is widely known for her expertise in barbecue, meat, and smoking techniques.*

Join us for a unique opportunity to taste flights of beef, paired with the best beverage. Four tasting flights focus on the differences between grass fed and grain fed beef, dry aged and wet aged beef, unique cuts and the mysterious and confusing Wagyu. This special luncheon will not only educate you on all things beef but give you the knowledge you need to order correctly, entertain at home, and serve the ideal accompaniments, all focusing on beef.

Saturday, April 20, 2024

6pm Cocktails, followed by FEAST!

From stem to steak, you are invited to indulge in a carefully curated dinner from our favorite beef masters and makers of wine. A four-course dinner, paired with the perfect wines in a magical setting on the ranch.

Lunch and Dinner will be served for volunteers.