



Date + Time

Guests have two options to choose from
You may attend the Friday or the Saturday dinner
December 10th and 11th
Seven o'clock in the evening

Location

Ark on Elm, a historic warehouse located in the SoDA District in Abilene.
The warehouse was built in the 1920's and was used to house sergeants'
families at Camp Barkeley during World War II.

142 Elm Street

About your Chef + Hosts

Native Abilene cousins Kendra Lyon Duke and Ben Starr are teaming up AGAIN this December to create a unique holiday dinner experience to a select group of in-the-know Abilene foodies

Ben, a Wylie and ACU alum, was the fan favorite on Season 2 of Gordon Ramsay's MasterChef, and later went on to collaborate at FRANK, a unique underground fine-dining concept in Dallas that was described by USA today as the best restaurant in Texas in 2017.

Kendra + Noah, Abilene natives, are both small business owners and entrepreneurs. Kendra owns her own design company, Kendra Duke Design. Her specialty is Weddings + Events. Noah is a partner in Duke Construction, a local renovation company specializing in home remodels and residential construction. In their free time, they have been active in the revitalization of the SoDA District in Abilene, renovating a historic warehouse into their home on Elm Street. They love to curate events and create unique experiences with their friends and the Abilene community.



The Main Event

Welcome Cocktail: Steaming Mug

Texas Bourbon. House-fermented apple cider. Black tea.

Meyer lemon. Cardamom. Charred cinnamon.

Gnocchi Salad

Baby arugula. Herbs. Winter citrus vin.

Rutabaga & ricotta gnocchi.

Chanterelle Soup

Chef-foraged wild mushrooms. Chili-toasted pepitas.

Tomasello Estate 2021-harvest olive oil. Poached duck egg.

Chicken Pot Pie

Cobb Creek Farms pastured chicken. Leeks. Roots.

Herbed crust. Cranberry jalapeno relish.

Pie & Ice Cream

Pumpkin bourbon pecan pie.

Cinnamon-smoked cinnamon ice cream.