



**Federal Bar  
Association**

Southern District  
of Texas Chapter

# Virtual Annual Gathering Honoring The Federal Judiciary

Thursday, November 12, 2020, 6:00-7:15 pm

Hosted by the Federal Bar Association,  
Southern District of Texas Chapter



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**With the Judges of the Southern District of Texas,  
the FBA invites you to a virtual version of our annual gala:**

***Welcome and Introduction***

Amy Hefley, Chapter President

Kate Kaufmann Shih, Dinner Chair

The Honorable Lee H. Rosenthal, Chief Judge, Southern District of Texas

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***Michael Taylor Shelby Award***

Presented by Brigadier Gen. Mitch Neurock

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***Lifetime Achievement Award***

**David J. Bradley**

Presented by Chief Judge Lee H. Rosenthal,

Former Chief Judge Ricardo H. Hinojosa, and Former Chief Judge Hayden Head,

and on behalf of Former Chief Judge George P. Kazen

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***Keynote Speaker***

**Caleb McDaniel**

Professor of History, Rice University, Author: *Sweet Taste of Liberty*

Moderated Q&A with Judge Gregg Costa

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***Closing Musical Performance***

*You'll Be Back*, from the Musical *Hamilton*

Presented by Judge Jennifer W. Elrod and Judge Charles R. Eskridge

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**Free to the Federal Judiciary; \$25 for others**

Register online:

<https://www.eventbrite.com/e/fba-virtual-annual-gathering-and-cle-tickets-122928112293>

***See below for optional three-course dinner menu from Backstreet Café***

## Optional \$40 Three-Course Dinner from Backstreet Café

\$5 from every dinner goes to the FBA

Optional wine pairings available for an additional charge

Email [fbadinner2020@gmail.com](mailto:fbadinner2020@gmail.com) by November 6 to reserve

Pick up and pay at the restaurant between 3:30-5:30 pm on November 12, 2020

Backstreet Cafe  
1103 S Shepherd Dr.  
Houston, TX 77019  
(713) 521-2239  
[www.backstreetcafe.net](http://www.backstreetcafe.net)

### WHITE WINE DINNER MENU



#### BEGINNING

##### LOBSTER CHOWDER

squash, bacon, potato, green onion

*'16 Alexana Estate Pinot Gris*

- Willamette Valley, Oregon

#### ENTRÉE

##### CHILI-RUBBED SCALLOPS ☺

lemongrass risotto, red curry reduction

*'17 Les Maisons Les Alexandrins Vignier*

- Rhone Valley, France

#### DESSERT

##### SUMMER PEACH & HUCKLEBERRY CRISP

peaches, huckleberries,

lemon verbena ice cream

*'16 Jorge Ordonez #2 Dessert Wine*

- Malaga, Spain

OPTIONAL WHITE WINE PAIRING +\$26

### RED WINE DINNER MENU



#### BEGINNING

##### SMOKED CHICKEN HASH ☺

smoked chicken, roasted peppers, potatoes,  
avocado, tomatillo salsa

*'14 Skinner "El Dorado Vineyard" Grenache*

-Santa Ynez, California

#### ENTRÉE

##### GRILLED SKIRT STEAK

lavender chimichurri, truffle Parmesan fries,  
charred Brussels sprouts

*'16 Tinto Negro "Limestone" Cabernet*

*Franc-Malbec Blend - Mendoza, Argentina*

#### DESSERT

##### CHOCOLATE TART

drunken cherries, caramel-brandy ice cream

*'18 Daniel Boccard Bugey Cordon Méthode*

*Pet-Nat Demi-Sec Rosé -Bugey, France*

OPTIONAL RED WINE PAIRING +\$26

### VEGETARIAN DINNER MENU



#### BEGINNING

##### HEIRLOOM TOMATO PANZANELLA SALAD

heirloom tomatoes, toasted bread,  
arugula, Parmesan

*'18 Olema Rose - Provence, France*

#### ENTRÉE

##### EGGPLANT PARPADELLE

roasted tomatoes, basil pesto,  
shaved Parmesan

*'16 Tres Sabores "Por Que No" Red Blend*

-Napa, California

#### DESSERT

##### TEXAS GOAT CHEESECAKE

almond streusel crust, sherry drunken  
mission figs, strawberry sorbet

*NV Lustau Pedro Ximenez Sherry*

-Jerez, Spain

OPTIONAL WINE PAIRING +\$25