

SUBJ: Guard and Grace is Sear-ious About Their Steaks: Master the Art of Grilling this National Filet Mignon Day!

Hi {{First Name}},

Summer is the peak of grilling season and with **National Filet Mignon day** coming up on **August 13th**, steak enthusiasts everywhere want to know... what goes into cooking the perfect steak?

Guard and Grace, the downtown Houston restaurant that is redefining the steakhouse experience, is the perfect dining destination for all steak-loving connoisseurs. The upscale atmosphere showcases a light and airy award-winning design, complemented by a thoughtfully curated menu created by Executive Chef Adam Vero.

With their extensive menu, Guard and Grace is constantly '*raising the steaks*' and focuses on every detail that contributes to creating an unparalleled experience and taste. In their open concept kitchen, guests are offered a front-row seat to culinary creations using only hand-selected, USA born and raised beef, and the freshest ingredients. A menu favorite amongst diners:

- **Filet Flight:** For the indecisive steak lover, this Guard and Grace specialty features a 4 ounce prime, 4 ounce angus, and 4 ounce wagyu steak

From the meat prep and seasoning, to the temperature of the grill, Executive Chef Adam Vero knows the secret method to success behind a masterful steak creation. This National Filet Mignon day we invite you to witness the culinary mastery at Guard and Grace!

For additional information, please find Guard and Grace's press kit at the following link: <https://theprboutique.box.com/s/4mgzd4miej61z87newg2ns556njubie3>

Would you be interested in featuring Guard and Grace for any segments you are doing for National Filet Mignon Day? Executive Chef Adam Vero is available for interviews and a live demonstration.

I appreciate your time and consideration.

Thank you,

Meredith