

Wine
& Dime
a SASST magazine special presentation.

Temper Grille

GRANGER, IN



THE DISH:

Cuisine: American
Tapas (small plates)

Price Range of
Wines/Glass: \$6.5–\$18
Bottles: \$20–\$600

Price Range of
Entrees: \$5–\$20

Year Est: April 2010

Wines Included in
the Wine Tour:
Guenoc Petite Sirah
Guenoc Chardonnay

WE SHOULD KNOW...

For someone who has never eaten here before, what should they expect?

Temper Grille is a truly unique culinary experience to the area, offering guests a tapas-style of dining that encourages them to try a variety of menu items to be shared among friends. At Temper, from the moment our guests walk in the door to the moment they leave, we aim to engage their senses and provide a dining experience they'll never forget.

Which dish is an all-out fan favorite? Because of our menu variety, it's always hard to pick just one. And with tapas dining, you don't have to! A few fan favorites include our mac and cheese, steak bites and lamb lollipops. **Which favorite dishes compliment the featured wine on the tour?** The Guenoc Petite Sirah is an easy drinking wine and goes wonderfully with our Temper pork bites, ahi tuna, scallops and shrimp. Try pairing our

Guenoc chardonnay with foods that are light on spice, such as our baked brie and hummus. **What makes this place so special?** Temper Grille is unique because of the small, intimate dining experience and the quality service we offer our guests. **What is this restaurant known for?** We are known for our ability to take the tapas style of dining and make it a truly American experience, offering dishes that are known and loved by our guests and adding our

own personal flair to our cuisine. **Where's the best seat in the house?** We have three large booths that are able to accommodate up to six guests. This seating is perfect for the style of dining we offer. It enables the guests to share their plates and converse in a very intimate setting. **In a few words describe the mood and ambiance of your restaurant.** Urban. Elegant. Warm. Welcoming. Passionate.

ABOUT THE HEAD CHEF AND PROPRIETOR...



Sean's life-long dream has been to be the proprietor and executive chef of his own restaurant. He began cooking at the age of 8 in his parents' kitchen in southeast Michigan. He is a self-taught chef who built his vast knowledge of food from his parents and by working at various cafés, casual dining restaurants and private

country clubs. In 2005, he relocated to Indianapolis to work as the executive chef for Claddagh Irish Pub. Four years ago, Sean moved to Mishawaka for a Sous Chef opportunity at Ruth's Chris Steakhouse. Within six months, Sean was promoted to executive chef. In April 2010, he moved across the street to open Temper Grille.

Temper
GRILLE

REGULAR HOURS: Tues-Sat, 4:00pm – 10:00pm

WINE TOUR HOURS: Tues-Sat, 4:00pm – 10:00pm

1213 E. University Drive • Granger, IN • tempergrille.com