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## **A Taste of Colorado Lives Up to Its Name by Offering Fare from the Area's Best**

**DENVER** – Taste buds will be tempted and satisfied with the full range of culinary opportunities at the 26th annual A Taste of Colorado. The four-day, free admission, food, music, and entertainment Festival takes place Labor Day weekend, Sept. 4 through Sept. 7, in Downtown Denver's Civic Center Park.

**The Culinary Showcase** presented by **630 KHOW** and hosted by Denver's own **Pat Miller**, "**The Gabby Gourmet**," is located in the **Fine Dining Area** and features local and nationally renowned chefs offering tips and techniques that Festivalgoers can take home to their own kitchen.

Friday's attendees can participate in some fun competition, with **Steve's Snappin' Dogs Hot Dog Eating Contest** at noon and a **Cupcake Taste-off**, featuring baked treats from **The Bagel Bakery & Cupcake Shoppe**, **Capital Tea**, **C'est Chic Cupcakes**, **Dolce Delizia**, **Happy Cakes**, **Hi\* Rise Breads**, **The Shoppe**, **Sugar Bakeshop**, and **Yum Yums Delights** at 2:30 p.m. At 5:30 p.m., **Streeter McClure** will prepare *baked stuffed mushrooms*, a recipe from his new book, "**The Single Man's Guide to Cooking with Beer**."

**Matt Selby** of **Vesta Dipping Grill** and **Steuben's** will craft an authentic Mexican dish, *shrimp and bay scallop ceviche with fresh avocado*, at 2:30 p.m., Saturday. One of the city's few native chefs, Selby has represented Denver at the historic James Beard House and teaches at several area cooking schools. **Hosea Rosenberg**, **Bravo TV's "Top Chef" Season Five winner**, cooks *smooth tomato gazpacho with watermelon, mint, and Dungeness crab* at 3:30 p.m. Rosenberg is the Executive Chef at Jax Fish House in Boulder and has cooked for Wolfgang Puck, Kevin Taylor, and Sean Yontz. Denver's own **Food Network** chef, **Keegan Gerhard** of **D Bar Desserts**, will wow the crowd with a demonstration of simple yet elegant desserts, including a *Colorado peach & almond tart*, *milk chocolate chantilly with vanilla and white chocolate whipped cream*, and *chocolate dentelle*, beginning at 4:30 p.m. both Saturday and Sunday.

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**Root Down’s** chef-owner, **Justin Cucci**, will prepare *peach bruschetta and honeydew soup* Sunday at 3:30 p.m. The dishes are part of the restaurant’s “globally-influenced seasonal cuisine.” At 5:30 p.m., **Duane Walker** from **Lola Coastal Mexican** will showcase his Southern flair when he cooks *chile-braised pork tacos*, made with avocado pico de gallo, cilantro crema, cotija cheese, and shaved red cabbage.

Monday at noon, **Lance Barto** of **Strings** will dish up *sugar snap pea “angel wing” casoncelli*, a pasta recipe that reflects the local, organic, and sustainable elements of the restaurant’s American fare. At 3:30 p.m., **Tyler Wiard** of **Elway's Cherry Creek** will cook *USDA prime beef tenderloin stuffed calabacitas*. Wiard has received numerous accolades and honors, including a feature in the “Cooking with Paula Deen” magazine, multiple appearances at the prestigious James Beard House, and top prize at the 19th annual national Taste of Elegance competition. **Ready, Set, Cook!** closes out the Culinary Showcase at 4:30 p.m. with a contest between two sets of chefs to create an impromptu, original meal using only “surprise” ingredients. Members of the audience will judge the winners.

The following is a lineup of cooking demonstrations on the Culinary Showcase stage:

FRIDAY, Sept. 4

Noon	Steve’s Snappin’ Dogs Hot Dog Eating Contest
1:15 p.m.	David Spurlock - The Broker Restaurant
2:30 p.m.	Cupcake Tasting - Taste-off and Samples, featuring The Bagel Bakery & Cupcake Shoppe, Capital Tea, C’est Chic Cupcakes, Dolce Delizia, Happy Cakes, Hi*Rise Breads, The Shoppe, Sugar Bakeshop, and Yum Yums Delights
3:30 p.m.	Eric Kolk - Maggiano’s Little Italy
4:30 p.m.	Donny Havice - Ling and Louie’s
5:30 p.m.	Streeter McClure - “The Single Man’s Guide to Cooking with Beer”
6:30 p.m.	Ready, Set, Cook!

SATURDAY, Sept. 5

11:15 a.m.	Jonathan Hack - Cork House Wine Restaurant
Noon	Mike and Janet Johnston - Savory Spice Shop

1:15 p.m. Dreyer’s Ice Cream Eating Contest  
2:30 p.m. Matt Selby - Vesta Dipping Grill and Steuben’s  
3:30 p.m. Hosea Rosenberg - “Top Chef” Season Five Winner  
4:30 p.m. Keegan Gerhard - Food Network and D Bar Desserts  
5:30 p.m. Jason Mayle - Plato’s Restaurant at Aspen Meadows Resort  
6:30 p.m. Ready, Set, Cook!

SUNDAY, Sept. 6

11:15 a.m. Maxwell Mackissock - Squeaky Bean  
Noon Sergio Romero – Argyll  
1:15 p.m. Dreyer’s Ice Cream Eating Contest  
2:30 p.m. Troy Guard and Mackenzie Roberts - Tag Restaurant  
3:30 p.m. Justin Cucci - Root Down  
4:30 p.m. Keegan Gerhard - Food Network and D Bar Desserts  
5:30 p.m. Duane Walker - Lola Coastal Mexican Cuisine  
6:30 p.m. Ready, Set, Cook!

MONDAY, Sept. 7

11:15 a.m. Lindsay Hancock - Johnson & Wales University Graduate and Award Winner  
Noon Lance Barto - Strings  
1:15 p.m. Dreyer’s Ice Cream Eating Contest Finals  
2:30 p.m. Michel Wahaltere - miniBAR  
3:30 p.m. Tyler Wiard - Elway's Cherry Creek  
4:30 p.m. Ready, Set, Cook!

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The **Fine Dining Area**, sponsored by **Sub-Zero** and **Wolf**, will feature some of Denver’s most accomplished chefs offering gourmet specialties in the park.

The kitchen of the **Argyll**, a gastroPub, combines traditional pub spirit and cuisine with gourmet, modern interpretations of pub classics. The restaurant will offer Festivalgoers its Scotch eggs, Colorado-curry lamb ribs, fish and chips, and chili-marinated lamb kabob specialties. Downtown staple, **The Broker Restaurant**, will be featuring shrimp cocktail, a prime rib sandwich, and a shrimp & prime rib sandwich combo. Rustic and refined, **The Cork House Wine Restaurant**’s menu will include Kobe sliders, lamb ribs, and hummus. **JavaFit** will serve its gourmet, functional coffee with wellness benefits in a variety of flavors, in addition to chai tea, lattes, hot chocolate, and java frappuccinos. **Ling & Louie’s**, offering the best in traditions from the Far East and West, will feature pan-fried potstickers, jasmine-fried rice with chicken, crispy orange peel duck legs, and banana and cheesecake spring rolls. Enjoy the feeling of the old neighborhood with **Maggiano’s Little Italy**. Maggiano’s serves up cheese ravioli, a meatball sandwich, and crème brûlée.

Many new restaurants have joined the Festival this year, including **Dolce Delizia**, Denver’s urban cupcake experience, offering its unique cupcakes in the form of minis, regular cupcakes, and cupcake packs. **Empanada Express** will prepare Venezuelan food - a mixture of African, Indian, and European cuisine - in the form of its arepas (a beef corn pocket), empanadas, and pabellones (made with beef, rice, beans, plantains). **Saltwater Cowboy** will feature bratwursts (choice of buffalo, boar, elk, or venison), sliders (choice of barbeque pulled wild boar or ground buffalo), and peach cobbler with cranberries. **South Philly Cheesesteaks** will serve its popular cheesesteak, coleslaw, and “tasty kakes.”

Returning to the Festival is **Falafel King**, who will serve gyro and falafel wraps, hummus with pita chips, dolmas (vegetarian stuffed grape leaves), baklava (nuts and honey), and Turkish coffee. Georgia chopped pork sandwiches, Texas beef brisket, St. Louis-style pork spareribs, Wilbur beans and coleslaw, bacon ice cream, and chocolate-covered bacon can all be found at **Famous Dave’s Bar-B-Que**. **India’s Pearl** will feature samosas (stuffed dough with vegetables), pheasant masala, chicken pakora (fritters), malai kofta (minced vegetable rolls with rice), and mango lassi (a mango, yogurt, and milk drink) on its menu. **Mustard’s Last Stand**, a part of A Taste of Colorado since its inception, will offer Chicago-style hot dogs, charbroiled Polish sausage, veggie dogs (tofu), corn dogs, and kids’ “teenie weenies.” **Rosa Linda’s Mexican Café** will serve chicken, shredded beef, and cactus burritos and tacos; cheese enchiladas; and bean burritos with cheese.

Classic Festival favorites, including berrie kabobs, turkey drumsticks, shaved ice, corn on the cob, and funnel cake will also be served throughout the event.

The following is a complete list of Colorado’s favorite food establishments that will offer a wide variety of small portions to full meals of their specialties:

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| Alpine Sausage Company                      | Greek Town Café             |
| Baker St. Pub & Grill                       | Hard Rock Café              |
| Bayou Bob’s                                 | HoneyBaked Ham              |
| Berrie Kabobs                               | India’s Pearl               |
| Big Bubba’s                                 | India’s Restaurant          |
| Bubba Gump Shrimp Co.                       | Island Oasis Smoothies      |
| Caldonia’s BBQ                              | Mustard’s Last Stand        |
| Caribbean Cuisine                           | New Orleans Snoball Shack   |
| Cherry Creek Concessions                    | Nut Sensations              |
| Cold Front Ice Cream Sales and Distribution | Old Tyme Kettle Corn        |
| Colorado Buffalo Grill                      | Rocky Mountain Nut Roasters |
| Colorado Corn Company                       | Rocky Mountain Turkey Legs  |
| Divine Donuts                               | RoRo’s Concessions          |
| Dolce Delizia                               | Rosa Linda’s Mexican Café   |
| Dreyer’s Grand Ice Cream                    | Saltgrass Steak House       |
| Empanada Express                            | Saltwater Cowboy            |
| Falafel King                                | Smashburger                 |
| Famous Dave’s Bar-B-Que                     | SnowBusiness                |
| Fidel’s Cantina                             | Snowie Colorado             |
| Fratello’s Café                             | South Philly Cheesesteaks   |
| Funky Buddha                                | Southwest Kettle Corn       |
| Gelazzi Gelato                              | Sweet Lorraine’s Deli       |
| Golden Toad                                 | Texas de Brazil             |
| Grammy’s Goodies                            | Thunderbird Burgers & BBQ   |
| Grand Lux Café                              | Tokyo San Bowl              |
| Great American Coffee Co.                   | Trail Dust Steakhouse       |

In addition to an exceptional variety of food, the Main Stage and four other stages located throughout the Festival will serve up a continuous menu of entertainment, featuring rock, country, jazz, blues, and ethnic music and dance groups.

Festivalgoers can shop in more than 250 Marketplace booths for original arts and crafts, home and gift items, furniture, jewelry, imports, and more. Shoppers can also explore the Home & Lifestyles area, which features a variety of exhibitors displaying products and services such as window installation, kitchen remodeling, cookware, basement refinishing, and salons and spas.

There will be plenty of music, magic, clowns, and puppets on the KidzStage, and the KidZone features play equipment and hands-on craft activities. Kids and adults can also enjoy carnival rides and games Saturday through Monday.

In the Festival of Mountain and Plain area, families can learn about the state’s pioneer past, nature, and the environment. Featured artisans will demonstrate Navajo weaving and culture, spinning, rug braiding, lace crocheting, felting, instrument-making, and quilting, along with the popular blacksmith demonstration. At the Rocky Mountain Raptor Program exhibit, children can learn about birds and their environment, along with their interactions with humans. Free gold panning and educational materials about dinosaurs, volcanoes, rocks and minerals, and energy production and conservation are available at the Colorado Mining Exhibit.

Sponsors of this year’s Festival are: 9NEWS, Aggreko, All Copy Products, American Medical Response, American Satellite – An Authorized DIRECTV Dealer, Barefoot Wine & Bubbly, Blue Moon, Cascadian Farm, Cold Front Distribution, Coors Light, Corona, *The Denver Post*, Downtown Denver Partnership, Inc., Dreyer’s Grand Ice Cream, Eldorado Natural Spring Water, Famous Dave’s Bar-B-Que, Grand Lodge On Peak 7, Killian’s, LÄRABAR, LBA Realty, Less Stress Powersports, Levinson Eye Clinic, Microtech-Tel, Mike’s Hard Lemonade, Molson, Muir Glen, New Belgium Brewery, The Other White Meat Tour, PEPSI, PlayStation, Residence Inn Denver City Center, SOYJOY, Sturgeon Electric, Sub-Zero & Wolf, T-Mobile® Limited Operated by On The Go Wireless, Travelers Insurance, and Xingtea.

Festival hours are Friday, Sept. 4, 11:30 a.m. to 10 p.m.; Saturday, Sept. 5, and Sunday, Sept. 6, 10:30 a.m. to 10 p.m.; and Monday, Sept. 7, 10:30 a.m. to 8 p.m.

Festival of Mountain and Plain ... A Taste of Colorado is a community celebration that is produced by and benefits Downtown Denver Events, Inc., the Downtown Denver Partnership family’s community events non-profit organization. The Festival is an opportunity for people throughout the region to come together to experience and appreciate our diverse cultural traditions, and to learn more about our state’s Western heritage. The Festival highlights visual and performing arts in addition to featuring educational programs and culinary demonstrations.

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