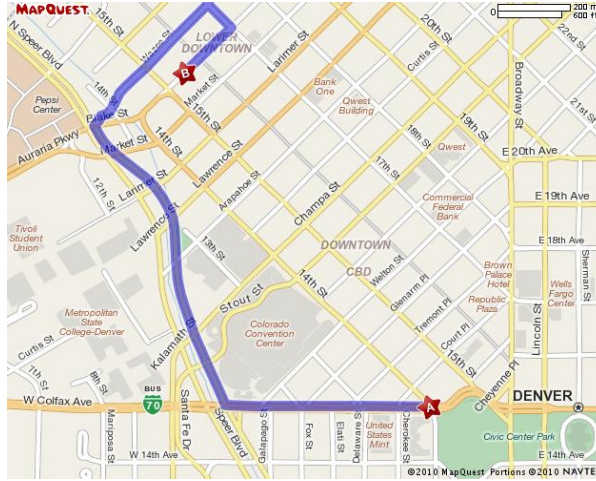




8 Rivers Restaurant
1550 Blake St.
Denver, CO
(303)623-3422



A: Civic Center
B: 8 Rivers

Bio:

Just outside of Port Antonio, Jamaica, overlooking the most beautiful water in the world, you will discover Boston Bay. This is the place that Chef Scott Durrah discovered his love of this country's famous flavor and was taught the exact technique that is known by only a few. Named the "Best of Los Angeles", Scott turned his first restaurant, The Jamaican Café, into a Santa Monica beach favorite. Hollywood legends Michael Keaton and Woody Harrelson were frequent guests. In 2006, Chef Scott and Wanda James opened 8 Rivers and were named 2007 "Top of the Town", 2008 "Best of Denver", and 2009 "Diner's Choice."

Website: www.8riverslodo.com

Available to host private parties

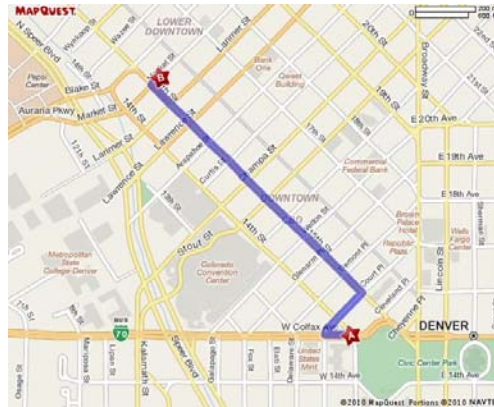
Menu:

- Roasted Red Pepper
- Crab and Corn Soup
- Avocado with Pico de Gallo Salad
- Jerk Chicken (Chicken, Peppers, Allspice)
- Sweet Potatoes
- Collard Green
- Jerk Chicken Pasta, Jerk Steak, Jerk Pork Medallions
- Blackened Catfish

Key Ingredient of the Americas:

Chicken, Peppers, Yams

1515 Restaurant
1515 Market Street
Denver, CO
(303)571-0011



A: Civic Center
B: 1515 Restaurant

Bio:

While preserving social tastes, 1515 Restaurant has captured the hearts of diners everywhere with its eclectic Colorado cuisine. The recipe is simple: use only the best, local, sustainable ingredients; employ cutting-edge chefs to prepare it, and adopt Old World techniques with a New World vision. Gourmet items on 1515's menu include Wagyu and foie gras, not to mention Colorado lamb and buffalo. House grown micro greens and produce from our rooftop garden spice up the contemporary American cuisine. Executive Chef Chuck James' cutting-edge cooking techniques, which include molecular gastronomy, sous-vide cooking, and proprietary methods, bring a distinctive taste to 1515's menu. The exquisite contemporary fare is augmented with a 450-bottle wine list and includes local, organic and sustainable wines.

Website: www.1515restaurant.com

Available to host private parties

Menu:

First Course :

Compressed Colorado Watermelon Salad-Organic Arugula, Watermelon, 18 Year Old Balsamic Gastrique, Corn Bread Croutons, Roquefort Cheese

Second Course:

8 Hour Sous Vide Cooked Colorado Lamb-Cauliflower Puree, Crab Hash, Hazelnut Reduction, Mint Powder, Hazelnut Dust

Dessert:

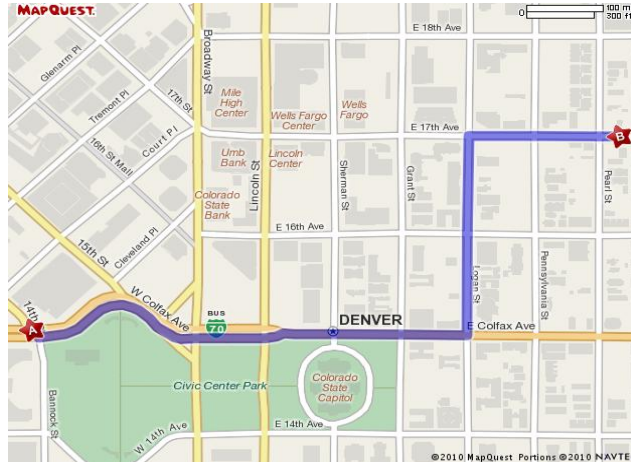
Raspberry Mascarpone Chocolate Cup-Housemade Smoked Soda Syrup, Kiwi Dots, Local Strawberry, Coconut Caramel Dust

The ingredient highlighted that originates in the Americas:

Corn, Hazelnut, Wood Strawberry, Soda Syrup.



Avenue Grill
630 East 17th Avenue.
Denver, CO
(303) 861-2820



A: Civic Center
B: Avenue Grill

Bio:

The Avenue Grill is located on “Restaurant Row” in the heart of vibrant, historic Uptown Denver. The 19th-century building, with its traditional wood furnishings, brass fixtures and neon signs, harkens back to an era of swank elegance and high style of the 1930’s and 40’s. Chef Andrew Lubatty changes the menu seasonally to capture local products and reflect new cooking techniques. The bar at the Avenue features friendly service, innovative cocktails, several Colorado spirits, and an award winning wine list with an extensive selection of Colorado wines. The Avenue Grill is committed to decreasing our environmental impact in our neighborhood and beyond.

Website: www.avenuegrill.com

Available to host private parties

Menu:

Several Cocktails from North, South and Central America

Appetizers:

Sea Scallop and mango ceviche over smashed plantain cakes
King Canyon buffalo empanadas with raspberry bbq sauce.
Street Corn
Jicama/poblano salad and pepper bacon

Entrees:

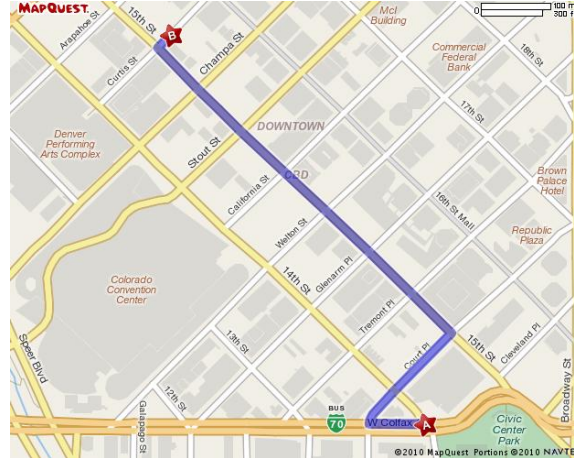
Colorado Lamb Shank-Slow roasted and served with chimichurri sauce
Duck Breast with” TOP SECRET” Mole-Served with Poblano fried rice.
Colorado Striped Bass-With Peruvian aji chili sauce and vegetable quinoa

Dessert:

Tres Leches Cake-Colorado cream Cajeta caramel and fresh fruit
Chocolate and Vanilla Churros with cinnamon ice cream and fresh fruit



Baur's
1512 Curtis St.
Denver, CO
(303)534-4842



A: Civic Center
B: Baur's

Bio:

Baur's Ristorante invites you to a unique gourmet dining experience in Denver's cultural theater district. Our menu, featuring the freshest contemporary American seasonal dishes inspired by classic Mediterranean flavors, is sure to delight any palate. Join us for casual lunches, fine dining, an extensive wine bar, espresso and gourmet desserts in a relaxed, elegant atmosphere of unparalleled service.

Website: www.baurdenver.com

Available to host private parties

Menu:

Starters:

Maryland Crab Cake-Served with Colorado Sweet Corn Relish Red Pepper Mayo

Lollipop Lamb Chops-Served Greek with Tzatziki or American Style with Mint Jelly

Honey Smoked Salmon-Honey Smoked Alaskan Salmon with Yukon Gold Potato Salad and Dill Crème Fresh

Soups:

Sweet Corn and Andouille Sausage Chowder -Colorado Sweet Corn and locally made spicy sausage

Wisconsin Split Pea Soup-A Historian's Favorite

Salads:

Prosciutto and Melon Salad-Rocky Ford Cantaloupe wrapped in Prosciutto with Fresh Mint Oil



Steaks:

Chateaubriand for Two-Carved Tableside, Served with Chef's Daily Vegetable and Twice Stuffed new Potatoes

7 oz Grilled Filet Mignon-Red Wine Shallot Demi Glace Garlic Whipped Potatoes

All American 30 oz T-Bone Steak-Sliced on the bone with twice stuffed new potatoes and seasonal vegetables

Straw and Hay-Blend of Spinach and Egg linguine, tossed with Prosciutto ham, sautéed Mushrooms, and Fresh Peas, In a Light Cream sauce

Lobster Ravioli-Maine Lobster in a light Sherry Cream Sauce with garnish of Olathe Sweet Corn

Red Bird Farms Roasted Half Chicken

Red Bird Farms Chicken-Oven Roasted With herbs And Seasonings, Ham and Scallion Mac and Cheese

Sautéed Chicken Scampi-Pan Seared Chicken Cutlets Sautéed with Artichokes and sun dried Tomato. In a white wine garlic sauce served over linguini Pasta

Cedar Plank Salmon-Summer Ratatouille and Lemon Butter

Broiled Atlantic Cod-Basmati Rice and Provençal Salad

Desserts:

Baur's Famous Mija pie-Shortbread, English toffee, chocolate Pudding, caramel sauce

Crepes Suzette-Thin Crepes with Zest of Orange and Gran Marnier Sauce

Colorado Peach Cobbler-Colorado Peaches, Cookie Crumb Crust, topped with Vanilla Bean Gelato

Bananas Foster or Cherries Jubilee-Tableside For two
Prepared tableside and served over vanilla ice cream

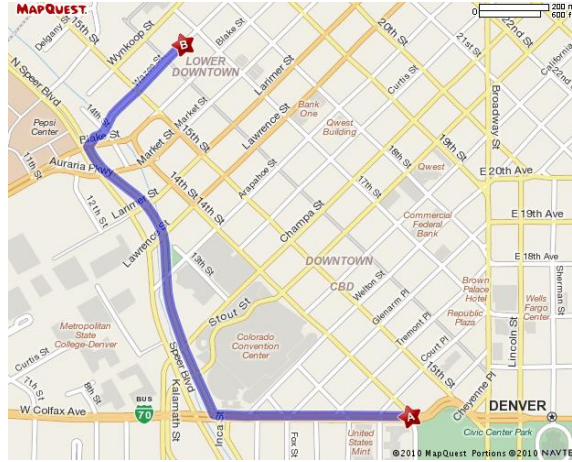
Baur's Famous Dobos Thousand Layer Cake-Sweet Chocolate Butter cream, Layered Between thin slices of pound cake, Covered in a ganache



BIENNIAL OF THE AMERICAS

DENVER
2010

Big Game
1631 Wazee St
Denver, CO
(303)623-1630



A: Civic Center
B: Big Game

Bio:

Big Game is Denver's latest premiere upscale restaurant & lounge. Enjoy a variety of smart casual cuisine with an emphasis on local, sustainable ingredients, coupled with expertly crafted cocktails and Colorado microbrews.

Website: www.opentable.com

Available to host private parties

Menu:

Argentina

Beef Empanadas

Empanadas are a popular street food in Argentina and the most common filling consists of ground beef, cumin, paprika, onions, olives, raisins, and boiled egg.

Milanesa Napolitana

We have thinly pounded flank steak that has been breaded and lightly fried like any other Italian Milanese dish, topped with marinara and cheese and served with French Fries.

Dulce de Leche Gelato

Dulce de Leche is a popular flavor amongst all Latin countries so to put the two together was a natural choice.

Chile

Ensalada de Mariscos

Seafood is abundant in Chile and this ceviche style salad combines a variety of seafood that has been marinated in citrus and peppers and provides a wonderful summer day treat.

Churasco y Papas Fritas

This classic sandwich consists of thinly sliced marinated flank steak served on a hard roll and topped with Aji Chileno, a spicy condiment common in Chile. It is served with French fries and is real popular amongst the younger population especially at sporting events.

Pan de Pascua

Most easily described as a ginger and honey flavored fruit cake, this traditional dessert is usually eaten around Christmas time.



Columbia

Arepas de Queso with Spicy Black Bean Salsa

Bread made with corn that is very popular in Columbia and Argentina. This bread can be stuffed and topped with almost anything.

Tomale Lechona with Hogao (Tomato and Onion Sauce)

This particular style of tomale is heavily Spanish influenced and is wrapped in Banana leaf instead of the corn husks used in Mexican provinces. Slow roasted pork is stuffed in this tomale then topped with a traditional spicy tomato and onion sauce.

Mango Flan

Columbia is known for its heavy involvement in the exportation of fruits. Mangoes happen to be in season and when infused with the popular Latin custard known as Flan, it is sure to provide a refreshing summer dessert.

Mexico

Tuna and Watermelon Ceviche with Avocado and Tostadas

Tuna a common base for Mexican style ceviches. The fish is marinated in citrus juices, cilantro and garlic, very classic ceviche dressing. Honey, watermelon, and avocado have been added to give this dish a modern, classy look.

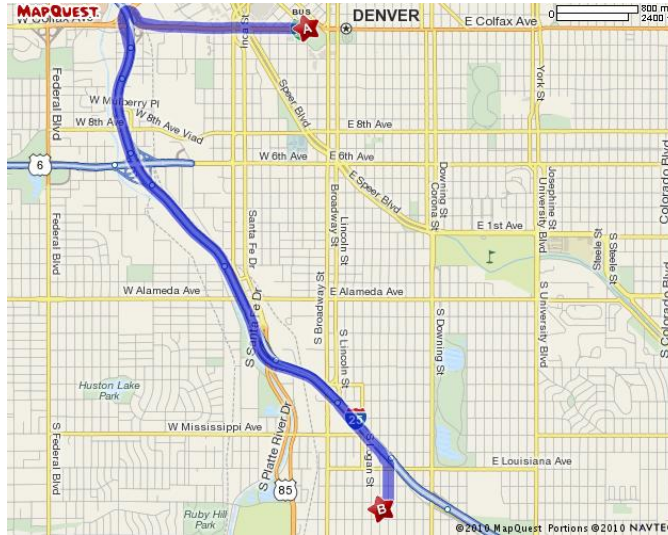
Nogales Marinated Skirt Steak, Charro Beans, Mexican Rice, and Salsa Ranchera

Skirt Steak is a commonly used item in Latin cuisine. The Nogales marinade is a mixture of chiles and citrus that originates in Nogales, Veracruz and further tenderizes this succulent cut of meat. Paired with the traditional sides of charro beans and Mexican spiced rice, the steak is then topped with a blend of charred tomatoes and Serrano peppers called Salsa Ranchera.

Vanilla Cream filled Churros with dulce de leche

Churros are a classic Central American fried pastry that often gets paired with chocolate, vanilla, and/or dulce de leche.

Black Pearl
1529 South Pearl St.
Denver, CO
(303)777-0500



A: Civic Center
B: Black Pearl

Bio:

Described as contemporary American cuisine, Black Pearl's menu is focused on using fresh, locally produced ingredients that deliver a fullness of flavor that can only come from foods produced and prepared in a conscientious way. For the diner that means our changing menu will feature seasonal foods, grown locally and picked fresh. Our award winning wine list shares those same beliefs as we go to great lengths to procure wines that are sustainable farmed and organically produced, and our cocktails are made using only the freshest fruits and juices. From fruits and vegetables to meats and poultry, Black Pearl is committed to serving foods that are grown and raised in a way that shows respect for nature and of course, a similar respect for those who produce them and you who consume them.

Website: www.blackpearldenver.com

Available to host private parties

Menu:

Venezuela

Arepas- masa cakes with shredded chicken, chimichurri, avocado, and Fried plantains

Cuba

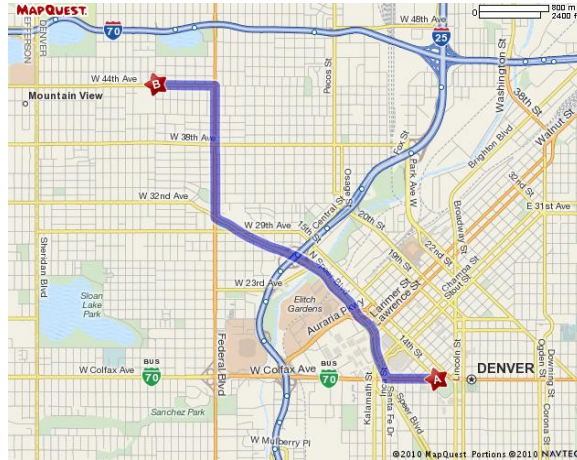
Cubano sandwich-smoked turkey, roasted pork, cream cheese, pickles, housemade chips

US

Buttermilk fried chicken, corn on the cob, cole slaw



Café Brazil
4408 Lowell Boulevard
Denver, CO 80211-1367
(303) 480-1877



A: Civic Center
B: Café Brazil

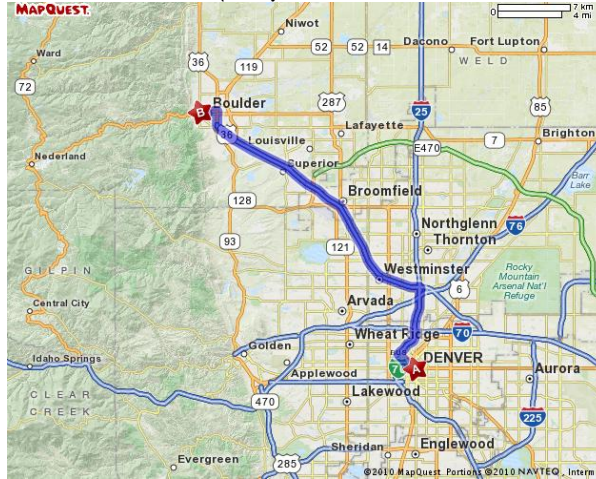
Bio:
South American cuisine highlighting dishes from Bahia in Northern Brazil.

Website: www.cafebrazildenver.com

Available to host private parties

Menu:
Bolinhos de Jamon Serrano con Tres Leches
La Juliana
San Cocho de Mariscos

Centro
950 Pearl Street
Boulder, CO 80302
(303) 442-7771



A: Civic Center
B: Centro

Bio:

Centro Latin Kitchen & Refreshment Palace has garnered numerous awards and accolades including "Denver's 10 Best New Restaurants" and "Denver's Best Restaurants" by *5280 Magazine* and "Top Five Boulder Restaurants" by *Westword*. Chef Ian Clark commits himself to creating innovative, soulfully delicious Latin cuisine. His "stubbornly uncompromising" food is created by using the finest ingredients available and his refined kitchen craft.

Website: www.centrolatinkitchen.com

Available to host private parties

Menu:

3 course menu, \$25

Appetizers:

Avocado salsa with fresh chips

Entrees:

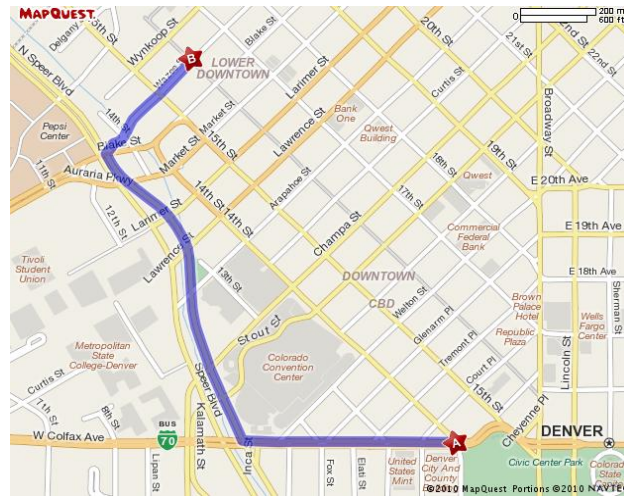
Chicken thigh enchiladas, smoked red pepper cream, achiote rice, black bean refritos

Dessert:

Citrus cucumber snow cones with ginger syrup

Biennial Cocktail Special: The Hemi, Oronoco Brazilian Rum, Luxardo Maraschino Liqueur, fresh lime and grapefruit bitters.

Dixon's Downtown Grill
1610 16th Street
Denver, CO 80202



A: Civic Center
B: Dixon's

Bio:

Dixon's creative American cuisine is presented in the historic Henry Lee building in a mission-style arts & crafts setting seven days a week, serving breakfast, lunch, dinner, late night snacks or weekend brunch

Website: www.dixonsrestaurant.com

Available to host private parties

Menu:

An American Road Trip

America West

King Crab stuffed Portobello mushroom
Colorado lamb shank
Prickly pear Crème brulee

Midwest Plains

Horseshoe sliders
Kansas City Ribs
Washington apples and caramel sauce

Deep South

Chicken Gumbo
Chicken Fried Steak
Peach Cobbler

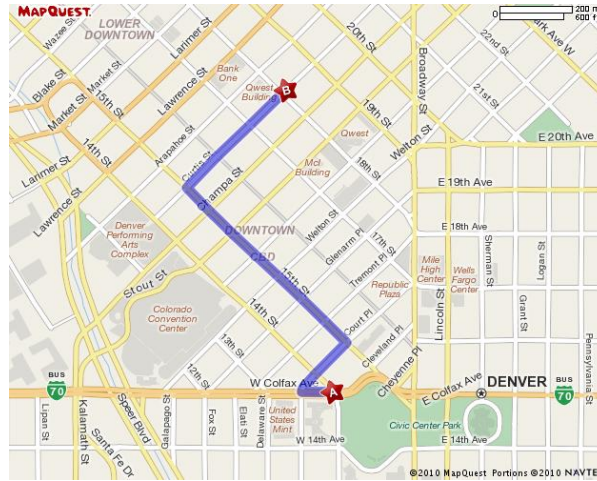
New England

Clam chowder
Pan seared sea scallops
Rhubarb and cranberry pie





Elways
1881 Curtis Street
Denver, CO
(303)312-3107



A: Civic Center
B: Elways

Bio:

Located in the heart of the Denver skyline, Elway's Downtown is the ideal setting for any occasion. Celebrate a birthday or anniversary, entertain business associates or meet friends for cocktails. Or you can simply enjoy an outstanding meal served with genuine hospitality in an environment that is uniquely Colorado

Website: www.elways.com

Available to host private parties

Menu:

Appetizer:

Grilled Colorado Asparagus
Haystack Mountain Goat Cheese Flan, Verde Farms Micro Arugula,
Beet Vinaigrette

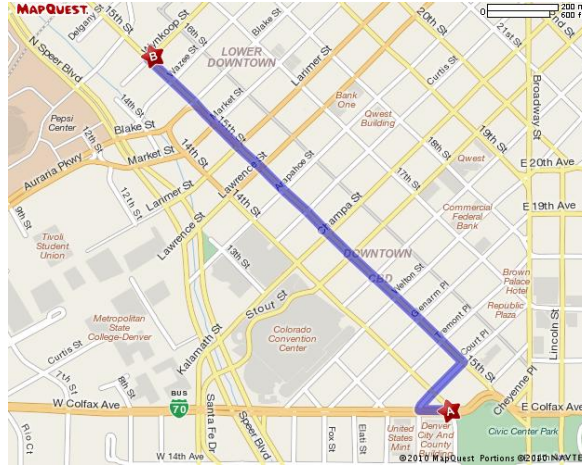
Entrees:

Grilled Colorado Lamb Loin
Colorado Corn Succotash, Charred Pepper Relish,

Grilled Buffalo NY Strip
Roasted San Luis Valley Fingerling Potatoes,
Crispy Colorado Duck Egg, Smoked Onion Sauce



Fogo De Chao
1513 Wynkoop Street
Denver, CO 80202-1129
(303) 623-9600



A: Civic Center
B: Fogo De Chao

Bio:

Fogo de Chão Churrascaria is an authentic Southern Brazilian Steakhouse that originated in Brazil 30 years ago. Today, our gaúcho chefs honor our Brazilian heritage by proudly preparing fine meats to perfection before serving you tableside under the direction of executive chef and general manager Nelson Piccini. Nelson grew up following the gaúcho lifestyle on a farm in Southern Brazil before joining Fogo de Chão in São Paulo nearly 20 years ago. Our prix fixe menu showcases 15 delectable cuts of meat, a gourmet salad bar, and traditional Brazilian side dishes. Enhance the experience with a selection from our award-winning wine list featuring a large selection of South American wines, a signature Brazilian cocktail, or a decadent dessert like our homemade papaya cream.

Website: www.fogo.com

Available to host private parties

Menu:

First Course:

Gourmet salad bar featuring Brazilian hearts of palm, smoked salmon, imported cheeses, shitake mushrooms, jumbo asparagus, cured meats, and artisan breads

Main Course:

15 delectable cuts of meat, including beef, chicken, lamb, and pork served tableside by our Brazilian trained gaúcho chefs. Various traditional Brazilian side dishes, such as crispy polenta, caramelized bananas, and our famous pão de queijo (Brazilian cheese bread)

Dessert:

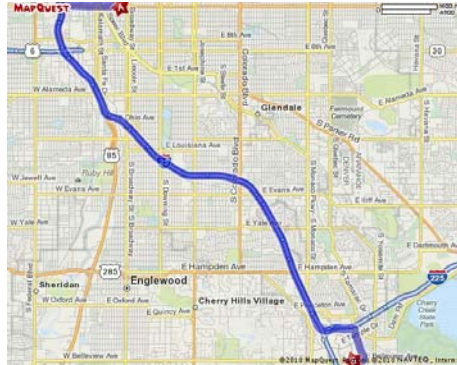
We recommend our homemade Brazilian papaya cream.



BIENNIAL OF THE AMERICAS

DENVER
2010

Great Northern
8101 E. Belleview Ave.
Denver, CO
(303)770-4741



A: Civic Center
B: Great Northern

Bio:

Great Northern- Featuring award winning food and one of the best bars in Denver, the Great Northern is conveniently located in the Denver Tech Center. A fully stocked bar, expansive wine list and some of Denver's best comfort food make the Great Northern perfect for any dining occasion. Our menu features the finest ingredients, many of which are sourced locally, that are prepared on a one of a kind wood fired grill that creates a unique flavor profile only found at the Great Northern. Stop by and see why the Great Northern has been a Tech Center favorite for over 10 years.

Website: www.gntavern.com

Available to host private parties

Menu:

Cocktails-We will be featuring a cocktail list highlighting drinks from South, Central and North America.

Examples: (South and Central) Aqua de Sandia, Cazuela en Champagne, Caipirinha de Tangerina, (North) Mint Julep, (We will be using as many local distillers as possible.)

Beer- In addition to our multitude of Colorado beers on draft and in bottles, we will be adding Dos XX and Negro Modelo to compliment the Mexican dishes

Wines- Great Northern features an award winning wine list that concentrates on New World wines. We will be featuring wines from Argentina, North America and Colorado.

Food-We will be offering two prefix menus (changing every two weeks) and also offering each item ala Carte. Each menu will have two appetizers, two entrees and two desserts. Our concept will be to take local ingredients and adding flavors from all the Americas.



Mexico (Offered 7/1/10 to 7/15/10)

Appetizer:

Sopes; masa rounds stuffed with red and green salsas and queso fresco
Chile rellenos; Roasted poblanos* split and stuffed with potato and cheese

Entrée:

Tamales Oaxaquenos; Banana leaves filled with masa** dough, tomatoes, onions and red salsa
Chicken Mole Poblano; regional mole made with 7 chilis, chocolate, banana

Dessert:

Plantinos Machos; Rum fried plantains with canela and sweetened condensed milk
Arroz con Leche; Traditional rice milk with raisins and fresh fruit

Brazil (Offered 7/16/10 to 7/31/10)

Appetizer:

Pao de Queijo...gluten free cheese bread made with Parmesan cheese and Tapioca flour
Salada a Brasileira...Mixed greens with lime vinaigrette tomatoes, hearts of palm, carrots, hard
Cooked eggs

Entrée:

Feijoada a Brasileria*...the national dish of Brazil, traditional stew of beans, pork, kale, rice, oranges
Camarao ao Coco...Sautéed shrimp in Brazilian coconut broth over rice

Dessert:

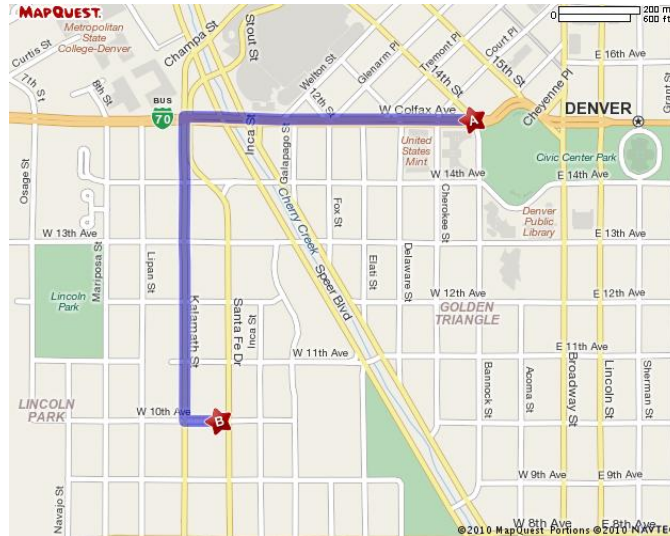
Mousse de Maracuja...Passion fruit mousse
Malagueta** Truffle...Brazilian malagueta chile truffles with vanilla bean ice cream



BIENNIAL OF THE AMERICAS

DENVER
2010

Interstate
901 West 10th Avenue
Denver, CO 80204
(720) 479-8829



A: Civic Center
B: Interstate

Bio:

At interstate we strive to provide our clientele with the finest in American classic grub, handcrafted whiskey and beers.

Website: www.interstaterestaurant.com

Available to host private parties

Updated Menu:

We will offer a three course meal for \$20. It will be available from 4pm until midnight seven days a week during the event.

First course:

Arugula salad with cracklin's, summer radish, and malt vinaigrette

Second course:

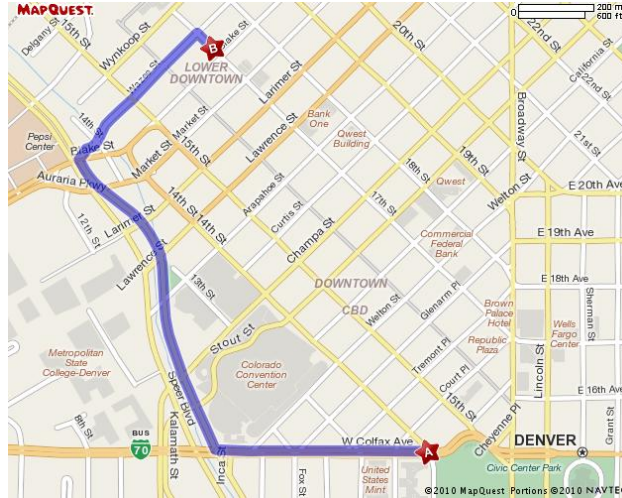
Choice of Pistachio crusted cod with shrimp grits and peas or Ribeye with seared bitter greens, blue cheese, and onion rings

Third course:

Warm apple cobbler with vanilla bean ice cream



Jax Fish House
1539 17th St
Denver, CO
(303)292-5767



A: Civic Center
B: Jax Fish House

Bio:

Louisiana cuisine permeates the entire continent. North America is full of diverse culinary styles, but like Jazz it is a truly American art form, so are the flavors from the south. For our 3 course menu we will be making our own sourdough starter. In the gumbo a main ingredient is sassafras, its ground leaves from the Native North American sassafras tree. We get our sassafras from Colorado Spice Company in Boulder and the sausage we use in the gumbo is andouille from Old Style in Louisville.

Website: www.jaxfishhousedenver.com

Available to host private parties

Menu:

3 Course Menu, \$32 per person

1st course – fresh shucked oyster

2nd course – chicken and andouille gumbo

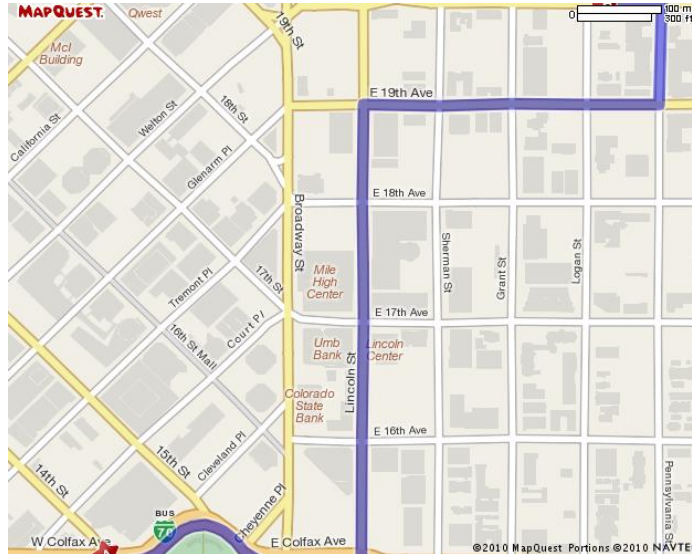
3rd course – catfish (blackened or fried) with sourdough pancakes, andouille gravy and BIG onion rings



BIENNIAL OF THE AMERICAS

DENVER
2010

Jonesy's Eat Bar
400 East 20th Avenue
Denver, CO
303-863-7473



A: Civic Center
B: Jonesy's

Bio:

Jonesy's EatBar is Denver's first and finest neighborhood gastropub; a restaurant as comfortable as your favorite pub with a delicious gourmet menu featuring global comfort food. Dinner is served late every night!

Website: www.jeatbar.com

Available to host private parties

Menu:

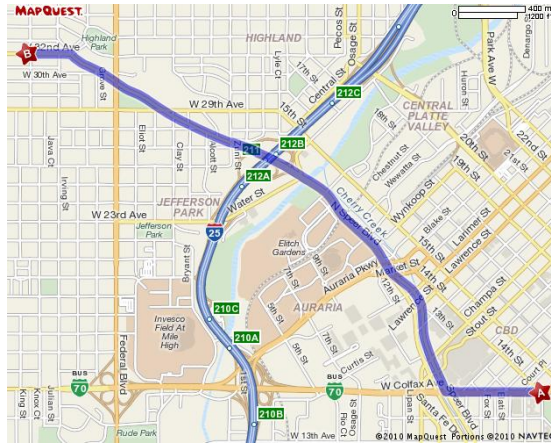
- Colorado Farmer's Market Gazpacho
- Quinoa Salad with seasonal roasted vegetables
- Classic Quebec Poutine
- Choros a la Chalaca / Mussels Peruvian Style
- Cochinita Pibil Sliders
- Colorado Lamby Joe Sliders
- Vatapa / Brazilian Seafood Stew
- North American Wild Game Sausage Platter
- Torta Ahogada with Colorado Pork Belly



BIENNIAL OF THE AMERICAS

DENVER
2010

Julia Blackbirds
3434 W. 32nd Ave
Denver, CO
(303)433-2688



A: Civic Center
B: Julia Blackbirds

Bio:

Of Earth and Spirit is how I describe my style of cooking. The foods chosen are pure and of the Earth; they are intended to be food for the spirit as well as sustenance. They have been prepared for generations by the distinctive combination of Native, Mexican and Spanish flavors that embody traditional New Mexican cuisine.

Website: www.juliablackbirds.com

Available to host private parties

Menu:

Smokey Roasted Corn Chowder-

Whipped sweet corn base with kernels of toasty seasonal bliss

Wild Caught Salmon with Grilled Mango Salsa

Salmon filet marinated in agave-lime sauce then sautéed to succulent perfection

Chicken Cordon Green -

Butterflied chicken breast stuffed with green chile & queso fresco, grilled, then topped with chile verde and served with a flour tortilla

Ancho Chile BBQ Ribs -

Tender back ribs cooked low & slow in our own blend of chile, sauce, & spice served with sweet fries & grilled elote

Basil Pesto Shrimp Street Tacos -

Served on toasty tortillas with avocado cruda

Cowboy Steak Carbon-

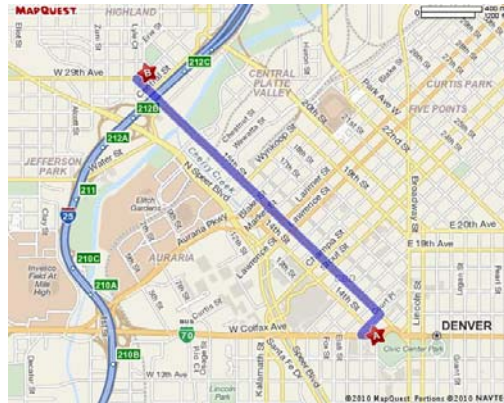
Thin cut, chile rubbed steak served seasonal charred vegetable, beans & rice.



BIENNIAL OF THE AMERICAS

DENVER
2010

1575 Boulder St
Denver, CO
(720)570-8686



A: Civic Center
B: Lola

Bio:

Named one of the top five establishments to drink tequila in America by *Food and Wine Magazine*, LoLa has also become one of Denver's most acclaimed dining destinations, serving cuisine inspired by Mexico's coastal regions. *5280 Magazine's* Chef of the Year and LoLa owner, Jamey Fader, mixes up Denver's best regional Mexican cuisine with his ever changing, seasonally inspired menus. LoLa now occupies what was the original home to the Ollinger Mortuary and the 1926 winter resting place of Wild Bill Cody in what is now our downstairs tequila bar, BeLoLa. With over 150 selections of tequila LoLa has a sleek and sexy space that is conducive to an evening of serious study with Mixologist Jimmy Zanon. Denver's very best brunch starts early and ends late with live music on Sundays.

Website: www.loladenver.com

Available to host private parties

Menu:

3 Course Menu, \$35

1st - Mountain Fresh Corn Soup, crispy avocado

2nd- Casa salad sunflower seeds, candied beets, smoked goat cheese, baked lemon-serrano vinaigrette

3rd - Colorado Lamb Loin, Sweet Potato Tamale, Green Bean Salad, Mole Colorado

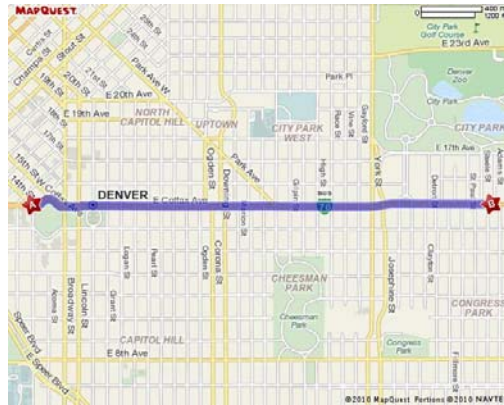
Biennial Cocktail Special- American Coin, republic reposado tequila \$10



BIENNIAL OF THE AMERICAS

DENVER
2010

Mezcal
3230 E Colfax Ave
Denver, CO
(303)322-5219



A: Civic Center
B: Mezcal

Bio:

Mezcal is an authentic Mexican taqueria and cantina serving both award winning home-style Mexican food, fresh lime Margaritas and over 250 tequilas and Mezcal's. Mezcal's warm décor with Moroccan lamps and Mexican wrestling posters embraces both traditional and popular elements of Mexican Culture. Tequila tastings, special dinners and offbeat celebrations of holidays from North and South of the border ensure that the next party is just around the corner.

Website: www.mezcalcolorado.com

Available to host private parties

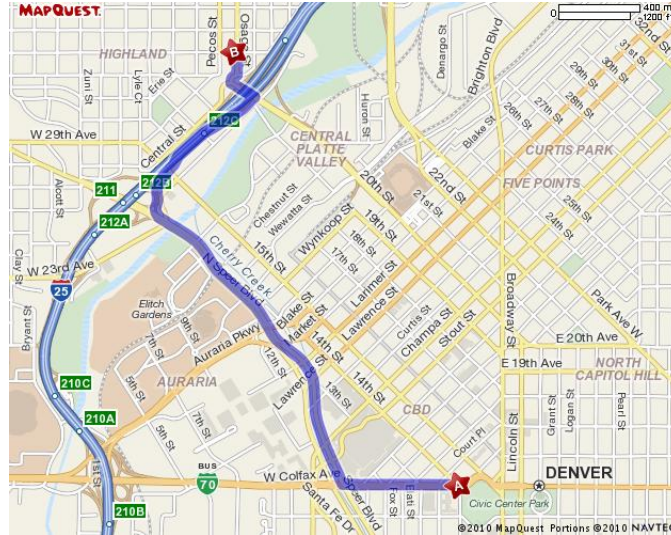
Menu:

- Tamal al Chipotle
- Queso Fundido
- Tampiquena
- Adobada tacos
- Tres leches
- Sopapillas
- Calamari Vera Cruz
- Mexican Cobb salad
- Adobado chicken salad
- Mexican hamburgesas

Cocktails on drinks of the Americas will be featured.



Root Down
Root Down
1600 West 33rd Ave
Denver, CO 80211
303.997.4200



A: Civic Center
B: Root Down

Bio:

Root Down aims to connect the neighborhood to a dining experience in the same way ingredients are connected to food. There should be a seamless bond between the elements and experience, which stimulates the senses and draws people in. Our goal is to create a place where culinary sophistication is accessible and inclusive, rather than exclusive. We love contradictions here. We are an earthy and sustainable restaurant, transformed from a once greasy service station. We are multi-layered yet simple. We are rustic but refined. We like the idea of two opposing concepts working in unison to create a fascinating and eclectic vibe. Root Down embraces dynamic interactions, and hopes to create a story that you'll want to be a part of as we continue to put down roots in Denver.

Website: www.rootdowndenver.com

Available to host private parties

Menu:

Soup: Starr Farms Zucchini, Organic Local Corn and Roasted Poblano Soup/ Root Down Chives, Chile-Lime Pumpkin Seed & Organic Pumpkin Seed Oil

Appetizer: Colorado Russet Potato Gnocchi/ Local Organic Heirloom Tomato Emulsion, summer Squash Ribbons, Garlic Chips, Haystack "Sun Light" Aged Goat Cheese & Root Down basil



Entrees: Seared Colorado Striped Bass/ Milk-Blanched Cauliflower, Braised Organic Local Greens, Organic Purple Cosmic Carrots & Pasilla Pepper-Date Sauce Cola marinated/brined elk tenderloin, with a creamy blueberry-Goat cheese polenta cake, black quinoa salad, watercress , served with a maple-mustard Demi-glacé

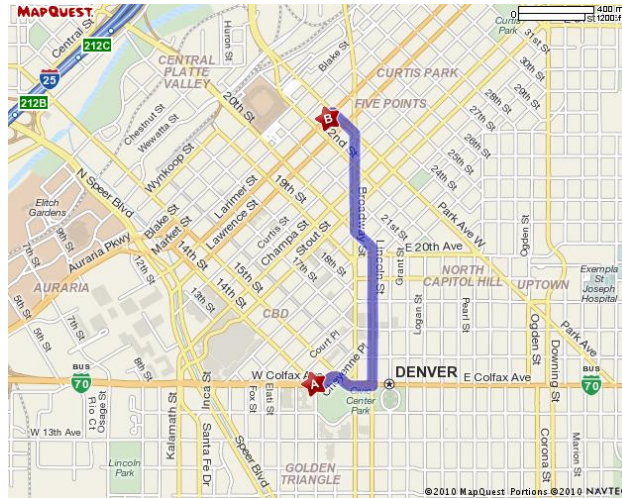
DESSERT: Organic “Santa Rosa” Plum Crostata/ Marcona Almond Brittle, Leopold Bros. Tart Cherry Sauce & Ginger-Brown Sugar Ice Cream



BIENNIAL OF THE AMERICAS

DENVER
2010

Snooze
2262 Larimer St
Denver, CO
(303)297-0700



A. Civic Center

B. Snooze

Bio:

Snooze re-energizes the way you think, feel, and ultimately eat breakfast. Established in 2006 by hospitality journeyman turned entrepreneur Jon Schlegel, Snooze invites their guests to a breakfast experience. Picture breakfast and lunch crafted from scratch recipes focusing on the highest level ingredients; a setting filled with energy and pouring over in creativity; service radiating fun and knowledge throughout. Your notion of the AM meals will ultimately be revitalized and your appetite continually replenished. Snooze is vested into the neighborhoods where they roam, donating 1% of all sales to community involvement, sustainably minded and stewards of this important endeavor, and active members and leaders in their communities.

Website: www.snoozeeatery.com

Private Parties We can do private functions in the evenings but we do have a minimum (usually \$1500 but we can negotiate for the Biennials no problem.)

Menu:

Blue Corn and Quinoa pancake topped with Dulce de Leche and candied Pepitas. An American classic gets a boost from ingredients from across Mexico, South and Central America. Quinoa is a heritage grain native to the Andes Mountains of South America known for its high protein and nutritional value. Dulce de Leche is sweetened milk caramel (sometimes made with goats milk) also known as Manjar or Cajeta depending on your location in Mexico, Central or South America.

Arepa Breakfast Sandwich topped with egg, queso blanco, avocado and ham.

Arepas are bread dough (or sometimes batter) made of sweet corn and found throughout Venezuela, Colombia, and other parts of South America. The dough is grilled or fried and often stuffed with eggs, cheese, meats and other fillings.



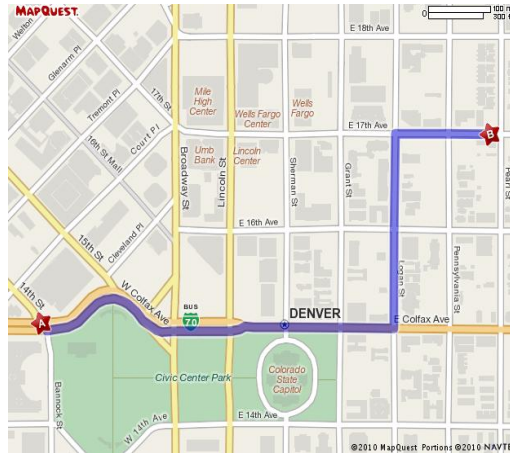
Barbacoa Benedict Sope Style

Spicy shredded beef atop black beans and homemade masa cakes plus poached eggs, smoked cheddar hollandaise, cotija cheese & salsa fresco. Our breakfast version of a traditional Mexican dish.

Poutine Hash – The Canadian Staple meets the American Diner. Our shredded hashbrowns topped with fresh cheese, house gravy and crumbled bacon (optional).



Steuben's
523 E. 17th Ave.
Denver Colorado, 80203
303-830-0170



A. Civic Center
B. Steubens

Bio:

In just a short three years Steuben's has quickly become a Denver favorite. Located in Denver's Uptown neighborhood, Steuben's serves American Regional Classics in a 60's / 70's modern diner decor. Recent accolades include: "Best Fried Chicken" "Best Green Chili Cheeseburger" "Best Cocktails" "Best New Restaurant" "Best Bartender in Denver" "Best French Fries" "Mayor's Design Award" "Top Family Restaurant" "Best Late Night Eats" and many more. Eat at Steuben's. Take-Out (curbside) from Steuben's. Drink at Steuben's. Feel at home at Steuben's

Website: www.steubens.com

Available to host parties

Menu:

Appetizer:

Shrimp ceviche

Shrimp cured in citrus, mixed with chopped tomatoes, chilies, onion, and jicama (central America)

We were excited to do a ceviche dish because of the versatility of ceviche, and because of all the South and Central American regions and countries ceviche represent, from Argentina to Mexico. The ingredients are pulled from many regions, like shrimp from the Gulf Coast, tomatoes, chilies and jicama from Mexico.

Sandwich:

Chilidog-A "mash up" of American hot dogs, east cost chili on an all beef hot dog, yellow mustard, poppy seed bun, and cheese optional.

We can't think of a more fun lunch time special from Steuben's than an all American hot dog, with All American ingredients. The hot dog itself will be sourced from a sausage company in New York, and the chili is made with ground hot dogs, an East Coast favorite.



Entrée:

Braised Chicken thighs with black beans, cabbage and chayote squash slaw (south America)
Another Latino dish featuring simple ingredients prepared with care. All ingredients will be sourced from Colorado.

Dessert:

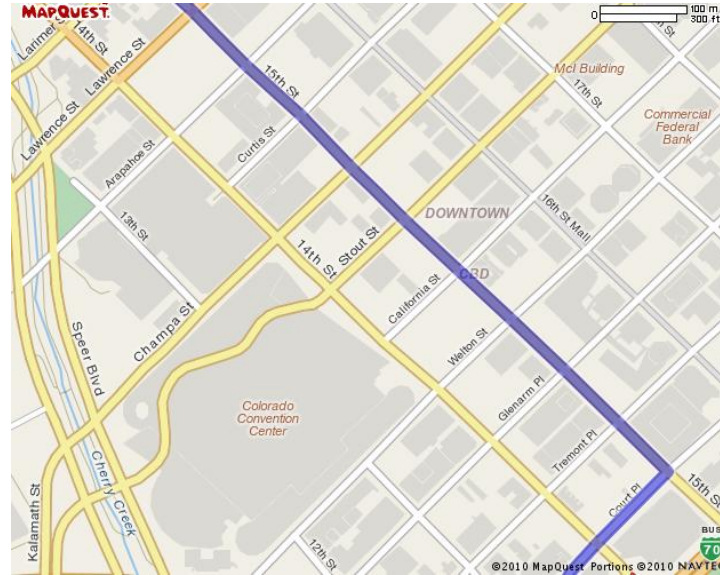
White cheddar and maple syrup bread pudding (Canada)
A dessert playing off of key Canadian ingredients, accentuating sweet and savory in one dish.



BIENNIAL OF THE AMERICAS

DENVER
2010

Tag
1441 Larimer Street
Denver, CO 80202-1704
(303) 996-9985



A: Civic Center
B: Tag

Bio

A culinary journey inspired by the global trade.

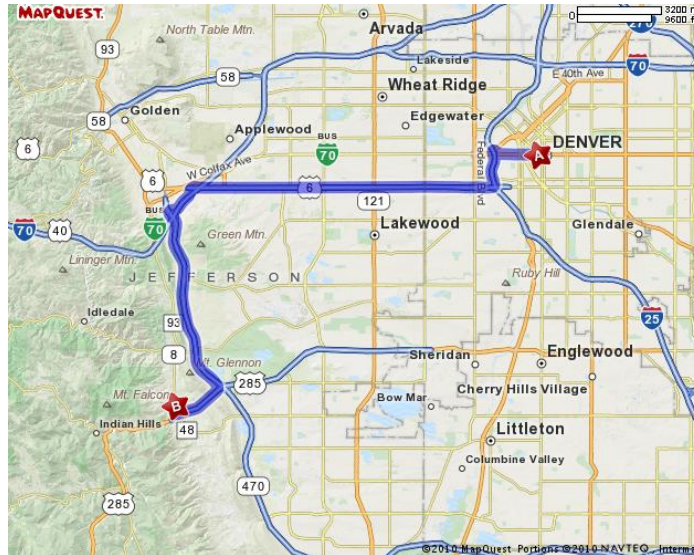
Website: www.tag-restaurant.com

Available to host private parties

Menu:

Will be featuring two special dishes celebrating the biennial on our main menu.

The Fort
19192 Hwy 8
Morrison, CO
303-697-4771



A: Civic Center
B: The Fort

Bio:

The Fort, an award-winning restaurant located in Southwest Denver in Red Rocks Country, is one of the nation's most recognized establishments and sells more buffalo steaks than any other independently owned restaurant in the country. Featuring fine beef, buffalo, game, seafood and vegetarian fare, The Fort's menu offers a tantalizing selection of New foods from the Early West.

Website: www.thefort.com

Available to host private parties

Menu:

Biennial Celebration BBQ Rib Platter

Beginners: The Fort's Famous Dinner Salad

Seven crisp greens topped with pickled ginger, diced jicama, toasted pepitas and a peppadew pepper.

Entrée: Biennial Celebration BBQ Rib Platter

A Succulent platter of Wild Boar Ribs, smothered in Texas style BBQ sauce, juicy Buffalo Ribs glazed with The Fort's famous Jack Daniels BBQ sauce and Lamb Riblets with a tangy citrus BBQ sauce. Served with Campfire BBQ Beans and Jicama Cole Slaw.

Dessert: Dutch oven Cherry Cobbler a La Mode

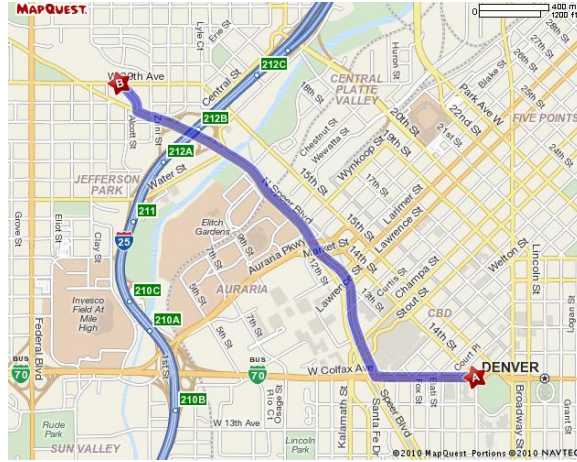
Fresh Cherries served warm, topped with an oatmeal streusel and a scoop of vanilla bean ice cream.



BIENNIAL OF THE AMERICAS

DENVER
2010

Three Tomatoes Steakhouse and Club
2520 W. 29th Ave
Denver, CO
(303)433-3332



A: Civic Center
B: Three Tomatoes

Bio:

At Three Tomatoes at Fossil Trace, we believe that something's are always in season. Like the quality and integrity of foods prepared from the bounty of the harvest. No matter what time of year, we always prepare and serve the best selection of meats, fruits, and vegetables of the season with exquisite presentation.

Website: www.fossiltrace.com

Available to host private parties.

Menu:

Colorado Lamb Shank
Olathe sweet corn polenta, beet coulis

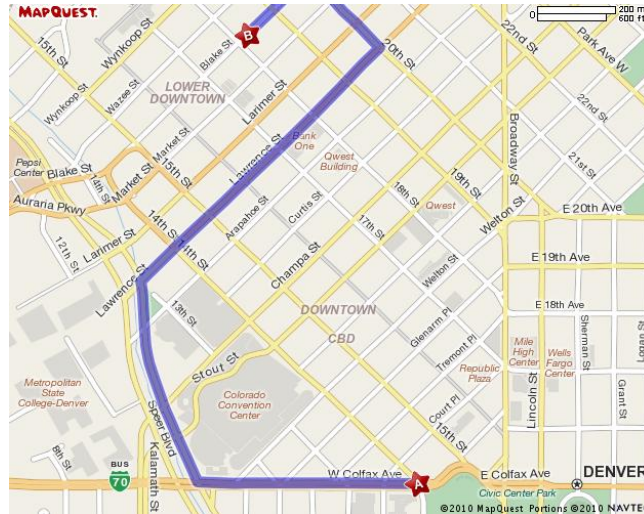
Alamosa Springs Farm Raised Sea Bass
Apricot chutney, rosemary new potatoes, julienne summer vegetables.



BIENNIAL OF THE AMERICAS

DENVER
2010

Vesta Dipping Grill
1822 Blake St.
Denver Colorado, 80202
303-296-6407



A: Civic Center
B: Vesta

Bio:

Vesta Dipping Grill has been a Lodo favorite since 1997. World Grill Cuisine, ethnic entrees, and a list of over 30 exotic dipping sauces combine with an award winning industrial and artistic design to bring a memorable dining experience unique to Denver. Vesta's bar offers an extensive wine list as well as a specialty cocktail list made from Colorado spirits. Vesta has long been the first choice for special occasions including first dates, engagements, anniversaries, birthdays, bachelorette parties, business meetings, girl's night out, romantic dinners, pre-theatre, pre-concert, pre-sporting events and reunions. Not only has Vesta been consistently recognized as one of Denver's top restaurants, but was also named The Most Philanthropic Small Business in Colorado in 2008 on National Philanthropy Day.

Website: www.vestagrill.com

Available for private parties

Menu:

1st course: West coast oysters on the 1/2 shell, clementine granita

2nd course: Scallion grilled Skate wing, twice baked potatoes, creamed leeks

3rd course: Herbed lamb chops, basil orzo, crispy celery root

4th course: Goat cheese beignets with truffle honey