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**FOR IMMEDIATE RELEASE**

**THEY DID IT MY WAY!**

*This March, Help Choose Randolph's New Menu or  
Choose Your Irish Food Favorites For a 'Taste' of Dublin in Denver*

**DENVER (March 1, 2010)** – Sharpen your palettes and your pencils! It's time for Denver diners to help choose the new spring and summer menu items for Randolph's Restaurant and Bar at a fun and unique tasting event. This Rocky Mountain hotspot, located at Warwick Denver Hotel, is once again opening its kitchen doors so area foodies and foodies-in-training can sample **18 items and seven courses** from Chef Garrett Whitlow and vote for their favorites to be a part of the new seasonal menu.

The event will happen in style on Friday, March 26, from 5:30 to 7:30 pm. For \$26.00, guests will enjoy multiple dishes for each course – a meal sure to ignite the taste buds. (For an additional \$15, wine pairings will be served with the soup/salad, entrée and dessert courses.) The menu will include:

**Three Soups** – an irresistible sampling of three soups, including Chef Garrett's favorite, Cucumber Mint Gazpacho

**Three Salads** – a selection of three salads such as a light Melon and Feta Salad with Olive Oil and Cracked Black Pepper

**Wild Boar**

- Pan Roasted Wild Boar Strip Loin, Ricotta and Pea Ravioli, Wilted Greens, Cherry Tomatoes, in a Tarragon Cream Sauce
- Herb Roasted Wild Boar Tenderloin, Pan Jus, Yukon Potato and Fresh Vegetable Hash
- Braised Wild Boar, House Made Pasta, Shaved Parmigiano Reggiano

- more -

### **Colorado Trout**

- Seared Colorado Trout, Walnut & Basil Pesto Couscous, Red Pepper and Cucumber Relish, Spiced Yogurt
- Pan Roasted Colorado Trout, Chorizo, Mussels and Spinach
- Grilled Colorado Trout, Broken Kalamata Olive Vinaigrette, French Lentils, Sautéed Seasonal Vegetables

### **Short Ribs**

- Braised Short Ribs, Port Reduction, Herb Potato Croquette, Seasonal Vegetables Seared
- Breckenridge Beer Glazed Short Ribs, Salt Baked Fingerling Potatoes, Caramelized Brussels Sprout
- Short Ribs, Patatas Bravas (Roast Potatoes in Mild Chile Sauce), Sautéed Vegetables

**Three Desserts** – (is there still room?) there will be temptations such as Rustic Apple Tarlet with Spiced Crème Anglaise

Chef Garrett is excited to be leading the culinary team in creating this tasting event. “The first menu selection event we held last fall was such a success we knew right away we had to do it again,” said Chef Garret. “Our guests are knowledgeable and sophisticated, and they give us great feedback which helps us to create a menu that our customers will truly love. Both the guests and the staff had an incredible time, and this event should be even more delicious, entertaining and most of all...irresistible.”

The event is limited to 50 people, and reservations are required.

### **St. Patrick's Day: *Eat, Drink and be Irish All Week!***

From the soft green wall color to green beer, Randolph's Restaurant and Bar brings a taste of Dublin to Denver this St. Patrick's Day. On March 17 and all week long, celebrate with \$4 Irish Whiskey and \$2 green beer (don't get pinched – if you can't wear green then drink green!), and a menu that will bring tears of delight to your “Irish Eyes.”

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This dinner menu also lets you “have it your way” at Randolph's, with the option to choose two courses for \$19, three courses for \$24 and four courses for \$28. Choices include:

**Starter** – Soup of the Day or Randolph's Signature Salad

**Sorbet** – selection of Seasonal Sorbets

**Entrée** – your choice of one of the following:

- Irish Whiskey Glazed Pork Chop with bean ragout and roast carrots
- Corned Beef Cabbage with steamed potatoes
- Lamb Sheppard's Pie
- Guinness Braised Beef with Yukon potato mash and wilted greens, or
- Roast Game Hen with roasted potatoes and sautéed asparagus

**Desserts** – your selection of:

- Chocolate Ice Cream and Guinness Float or
- Fresh Baked Bread Pudding with Caramel Sauce

### **RESERVATIONS TO ATTEND**

Reservations can be made at 303-318-7272 or by visiting [www.randolphsdenver.com](http://www.randolphsdenver.com). Randolph's and Warwick Denver Hotel are located at 1776 Grant St. Complimentary valet parking is always offered when dining or attending an event at Randolph's.

### **ABOUT WARWICK INTERNATIONAL HOTELS**

Warwick International Hotels (WIH) was launched in 1980 with the purchase of Warwick New York, a hotel originally built by William Randolph Hearst for his Hollywood friends. Celebrating its 30<sup>th</sup> anniversary of hospitality excellence, the WIH Group now includes more than 40 prestigious Hotels, Resorts & Spas worldwide located in city centres and resort destinations in the United States, Europe, Asia, Bali, the South Pacific, and Africa. Further details can be found at [www.warwickhotels.com](http://www.warwickhotels.com).

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