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**FOR IMMEDIATE RELEASE**

**Discerning Palettes Decide at Randolph's Restaurant and Bar**

*Help Select our Spring/Summer Menu at the Next Choose Our Menu Event*

**DENVER (March 22, 2011)** – Decisions, decisions, decisions! Choices abound and discerning Denver diners will delight in the chance to sample seven courses and 21 different items as Randolph's Restaurant and Bar presents its most ambitious Choose Our Menu Event to date. Set for Thursday, April 7, from 6:30 to 8:30 p.m., this event is certain to tax the ability to pick a favorite. In honor of spring, there's everything from a Lemongrass & Fresh Daikon Gazpacho to Asparagus (blistered or tempura fried) to a Strawberry Pound Cake with Vanilla Scented Mascapone.

"Each time we present this event, we create an entirely new selection of dishes for our guests, and this is the first time we have offered 21 different items," said Cole Mansfield, general manager of Warwick Denver Hotel. "The event just keeps getting better, and we guarantee a 'delicious' experience on every level."

For just \$38.00, guests will enjoy a gourmet meal (for an additional \$15, wine pairings will be served with all courses), one-on-one interaction with Randolph's chef, and the chance to cast their vote for the items that will make the spring and summer menu at Randolph's. Set to appear on the menu are:

**Soup:**

- Vichyssoise (Chilled Potato & Leek Soup)
- Split Pea & Pancetta Soup
- Fresh Daikon & Lemongrass Gazpacho

**Salad:**

- Spicy Mustard Greens ~ Fingerling & Cippolini Confit ~ Crisp Speck ~ Unfiltered Cider Vinaigrette
- Mesclun Greens ~ Fresh Blackberries ~ Maytag Bleu ~ Pinon ~ White Balsamic Vinaigrette
- Charred Baby Bok Choy ~ Wild Mushrooms ~ Fresh Sprouts ~ Yuzu Sesame Vinaigrette

**Appetizer:**

- Mussels Au Roquefort
- Salmon with Wild Mushroom Phyllo En Croute
- Thai Chili & Mango Ceviche ~ Wonton crisps

- more -

**Entrées:**

Barramundi

- Pepper Rubbed ~ Parmesan Caper Risotto ~ Blistered Asparagus
- Jerk Spiced ~ Mashed Tostones (fried Plantains) ~ Green Papaya slaw
- Soy Ginger Glaze ~ Coconut jasmine Rice ~ Snap Peas ~ Pineapple Chutney

Kurobata Pork Chops

- Bourbon Glazed ~ White Cheddar Grits ~ Vegetable Du jour
- Coriander Seared ~ Apple & Pancetta Hash ~ Roasted Baby Carrot
- Sweet Soy Glazed ~ Mango Fried Basmati Rice ~ Tempura Fried Asparagus

Beef Tenderloin

- Au Poivre (black pepper crusted with pan sauce) ~ Pomme Frites ~ Blistered Asparagus
- Speck Wrapped ~ Cranberry Bean Cassoulet ~ Wilted Pea Tendrils
- Sweet Chili Yuzu Butter ~ Mango Fried Basmati Rice ~ Snap Peas

**Dessert:**

- Colorado Peach Cobbler
- Flourless Chocolate Decadence
- Strawberry Pound Cake with Vanilla Scented Marscapone

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 the 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 45 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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