

THE BROADMOOR

C O L O R A D O S P R I N G S

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**WITH A BEVERAGE HISTORY UNLIKE ANY OTHER IN THE U.S., THE
BRO^ADMOOR BOASTS ONE OF THE MOST EXTENSIVE BEVERAGE PROGRAMS
IN THE COUNTRY**

Colorado Springs, CO (Spring/ Summer 2008)...The BRO^ADMOOR has been serving up libations to guests continuously since it first opened in 1918. Tipped off about Prohibition in the early days, owner Spencer Penrose managed to stock up on an abundance of spirits that he smuggled into the property through a series of underground tunnels. Today guests can still see many of the unopened wine bottles, covered with the original dust, lining the glass cases just off the lobby. The BRO^ADMOOR has continued to offer an outstanding beverage program, which is evident in all of the resort's restaurants and bars, and perhaps most noticeable at Summit, Charles Court, and the Penrose Room. All have unique beverage programs specifically designed to enhance each culinary experience.

At **SUMMIT**, a team of beverage architects has built an unparalleled beverage program, focusing on both wine and cocktails. Tim Baldwin, The BRO^ADMOOR's Wine Director, together with Sommelier Michael Buckelew, use culinary inspiration to create signature cocktails and look to Chef Bertrand Bouquin's pantry to develop specialty drinks. The bar and lounge have been specially designed to be an extension of the dining room, providing guests with the same level of professional knowledge and service. Like the development of the food menu, the beverage team hones in on seasonality and takes a chef-like approach in designing their drinks menus that change on the first day of each season. For example, a classic Manhattan is changed ever so slightly to reflect the changes in temperature and expectations of the diners. The fall "Churchill" Manhattan, named after a regular patron—imparting more smoky flavors than one created for the summer months—is made with vanilla-infused Old Overholt Rye Whiskey, Dry Sack Sherry, Tuaca, and Orange and Angostura Bitters.

“The kitchen is invaluable in helping us to prepare simple and flavored syrups, and the chefs consistently inspire us to develop new combinations concerning flavors,” says Baldwin. “Take the Lychee on the Level, for example. We found the ginger-infused simple syrup simmering after Chef Bertrand had poached ginger for the Orange Crème Brûlée with Ginger Snap Cookie dessert, and added it to puréed lychee fruit, Level vodka, and topped it off with a candied ginger crisp.”

As for the extensive wine lists at Summit, Baldwin and Buckelew have crafted a seasonal list of 50 wines, 30 of them by the glass, as well as another 200 bottles of wine that fill the striking 14-foot

rotating wine turret. Each varietal draws carefully from the world's great wine regions and focuses on value as well as character.

At **CHARLES COURT** the wine list is designed to provide guests the opportunity to experience an evening of masterful food and wine pairings. This requires a list that is both cutting edge and consistent with the restaurant's theme—an elegant American restaurant celebrating American food and wine, focusing on Colorado ingredients. To accomplish this, General Manager Johnathan Shankland offers a vast selection of domestic wines. The list has a strong representation of bold Zinfandel and Syrah varietals, which is a natural complement to the number of game selections on the menu, including buffalo, Colorado lamb, and venison. The Charles Court wine list also boasts a variety of trend-setting Pinot Noirs and Cabernet Sauvignons, as well as up-and-coming Chardonnays and aromatic whites. Of specific note are the selections from the Pacific Northwest. There are also several notable wines from classic wine regions of the world, including those that pay homage to the origin of their varietals. Charles Court offers a quality-focused exhibition of wines from Germany, Spain, France, Italy, Australia, and South America. Another unique aspect of the Charles Court wine program is the pricing: Wines start at about \$40 a bottle and the focus of the range is \$65-\$150.

The **PENROSE ROOM** offers classic fine dining with an extensive European wine list. Dining at the Penrose Room is one of the most sensational experiences to be had at The BRO^ADMOOR as the restaurant crowns the top of the hotel's South Tower, and the dining room and bar boast stunning views of the mountains. Live entertainment and dancing make for a festive atmosphere. Guests can start with a cocktail such as a Pom Collins, a gin Collins made with a splash of Pomegranate juice or a Mango Mojito, a twist on the classic, made with mango rum and fresh mango puree.

The wine list focuses on white wines from the Burgundy and Alsace regions of France, as well as Germany, and Austria. While the red wine section stays within France, Italy, and Spain, primarily looking at wines from Burgundy (Pinot Noir) and the Rhone Valley. In terms of his focus on reds, here Wine Director Tim Baldwin has chosen Pinot Noir because it is the most expressive grape in the world and this is where it originates. He picked the Rhone Valley because the wines from here are unique and special, and the wines pair well with the Penrose Room menu offerings, and lastly he is also focusing on wines from Spain, strongly considered to be one of the hottest regions for wine today. The Penrose Room is a place where guests can try wines that are new and unique to the market. Value, too, is a consideration. Even though Baldwin and his team have created a premium list at the Penrose Room, they also maintain a sense of value.

The BRO^ADMOOR is the longest-running consecutive winner of both the AAA Five-Diamond and the Mobil Travel Guide Five-Star awards. All three restaurants are AAA Four-Diamond Restaurants and all have won numerous other awards, including the *Santé* Award, and the *Wine Spectator* "Best Of" Award of Excellence. Summit was most recently named an *Esquire* Magazine "Best New Restaurant 2006" and received the award for "Best Restaurant Design" and was recognized in *Robb Report's* Best of the Best" issue in 2006. For more on each of the BRO^ADMOOR restaurant's beverage programs, or to see a list of current wine and cocktail favorites, please call 800.634.7711 or visit www.broadmoor.com.

