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**CHARLES COURT—FRESH AMERICAN FARE IN ONE OF THE MOST
PICTURESQUE LOCATIONS AT THE BROADMOOR**

Colorado Springs, CO (Spring/ Summer 2008)...Fresh American ingredients and vibrant regional American flavors have never been more popular, which is why Charles Court remains a polished gem in The BRO^ADMOOR's dining lineup. From its elegant ambiance to the stellar menu of progressive American fare—deftly executed by Executive Chef Greg Barnhill—Charles Court boasts an incomparable dining experience for its guests. This is an experience that has earned it a Four-Diamond rating from AAA and the Ivy Award from *Restaurants & Institutions*. The restaurant has also been given awards from DiRONA, *Santé*, and *Wine Spectator*, and garnered raves from Zagat.

Manager Johnathan Shankland oversees this 150-seat restaurant, ensuring that service is crisply professional while also being as welcoming as the surroundings. Charles Court features patio dining with spectacular views of Cheyenne Lake. Inside, a contemporary country-manor decor lends warmth to the elegant fine-dining setting. White linen tablecloths and modern, comfortable earth tones accentuate the dining room, while table-top items, such as napkin rings and centerpieces are made from hand-blown glass and lend a graceful flourish to the meal.

Even with such impressive surroundings, the food isn't to be outdone for excitement. In the mornings, it's lovely to sit out on the patio overlooking the lake. Specialty omelets are made to order and the Sunrise Parfait with sliced fruit, and low-fat yogurt topped with granola is a healthful, satisfying way to start the day.

Dinnertime is where the experience is even more exceptional. Rack of Colorado Lamb, for instance, is prepared simply and plated with earthy black trumpet mushrooms and cornbread stew—a contemporary and delicious expression of classic American ingredients from Chef Barnhill. Barnhill is a 25-year veteran of the culinary arts and has extensive national and international training. He has also been awarded a Culinary Olympics Gold Medal.

Each dish's distinct signature flavors can span a broad range of styles, but always rely on Barnhill's classic techniques combined with culinary instincts. The menu changes seasonally to emphasize the spirit of Colorado cuisine, whether guests choose the delicate flavors showcased in a Tasting of Salmon starter with rilette, tartare, and salmon bacon with fennel chips, or enjoy the hearty main-dish satisfaction of King Salmon with achiote glaze. Chef Barnhill combines ingredients that work together seamlessly, such as a starter of fresh husk-roasted Sweet Corn and Crab Bisque, or a small plate of Rock Shrimp Risotto enhanced with lemon, dill, and vermouth. Prime Rib of Berkshire

Pork comes with grilled apple cobbler and green-chile fondue, while Tenderloin of Buffalo is wrapped in bacon and served with stone-ground corn grits, then drizzled with coffee molasses.

Under the stewardship of Manager Johnathan Shankland and Sommelier Dan McCaffrey, the restaurant's 400-strong wine list is a celebration of American wine and features exceptional offerings from California, Washington, Oregon, and other up-and-coming American wine regions.

After dinner, guests may choose a spot of Graham's 1980 Vintage port or Remy Martin Louis XIII cognac to enjoy with a selection of artisan cheeses or a dessert like Pistachio and Strawberry Shortcake with basil ice cream. Executive Restaurant Pastry Chef Rémy Fünfrock was formerly Executive Pastry Chef at Café Boulud and Restaurant Daniel in New York City, and he now puts his expertise and skill to work on such stellar treats as Warm Bittersweet Chocolate Cake with candied carambola, and litchi ice cream.

For extra-special occasions, guests may choose to reserve the Chef's Table for dinner. This exclusive setting is for up to ten guests and is in the kitchen so that Chef Brand may have immediate guest input for several of his personally prepared courses to be paired with hand-selected wines.

The BRO^ADMOOR is the longest-running consecutive winner of both the AAA Five-Diamond and the Mobil Travel Guide Five-Star awards. For more information on The BRO^ADMOOR, please call 800.634.7711 or visit www.broadmoor.com.

