



For More Information:

The BRO^ADMOOR

Allison Scott, Director of Communications

Ivy Canady, Public Relations Manager

719.577.5718 /719.471.6188

ascott@broadmoor.com

icanady@broadmoor.com

Wagstaff Worldwide

Trisha Cole/Jessica Rodriguez

323.871.1151

trisha@wagstaffworldwide.com

jessica@wagstaffworldwide.com

Colorado Springs, CO (Spring/ Summer 2008)...Since 1961, the historic BRO^ADMOOR's Penrose Room has been known as one of the Rocky Mountain region's top destinations for fine classic-style dining in a stylish atmosphere. The room, the menu, the service, and the amenities are as well rooted in classic hospitality as they are contemporary vitality, and with panoramic views of the majestic Cheyenne Mountain, there is really no place else like it.

"The Penrose Room has long been our most traditional restaurant, whose name is synonymous with fine food and wine," says C.W. Reed, Director of Food and Beverage for The BRO^ADMOOR.

Executive Chef Bertrand Bouquin (pronounced boo-CAAN) builds the Penrose Room's menu on his solid foundation of classical cooking, while employing the insightful use of Mediterranean influences ranging from North Africa to the Cote d'Azur. His artful plating, along with the room's elegant decor, all add up to an experience sure to please all of the senses. Chef Bouquin arrived at The BRO^ADMOOR after serving as Executive Chef for the exclusive Mobil Five-Star Maisonette in Cincinnati, Ohio. Maisonette was the longest holder, by a restaurant, of the Mobil Five-Star award; celebrating 41 consecutive years in 2005. Having had the good fortune to train under several world-famous chefs, Bouquin mastered his technique under the guidance of Alain Ducasse, Daniel Boulud, and Jean-Pierre Bruneau. Prior to manning the stoves at Maisonette, Bouquin worked at some of the best restaurants in the United States, including Club XIX at the Lodge at Pebble Beach, and Restaurant Daniel and Café Boulud in New York City. His experience prior to coming to the United States included key positions at several Michelin starred restaurants in Europe, including the Three-Star Restaurant Bruneau in Brussels, and the Le Prieure in Villeneuve Les Avignons, France.

"Bertrand's unique talent is to remain true to the Penrose Room's classic culinary values while giving them contemporary interpretations. His outstanding culinary experiences, along with his passion for excellence, will no doubt take the Penrose Room to even higher levels," continues Mr. Reed.

A prix-fixe menu is offered in three or four courses, in addition to a chef's tasting menu. Among the appetizers are Maine Lobster with Cauliflower and Cumin Panna Cotta; Peekytoe Crab with Cherry Relish Salad, and Foie Gras Ballotine with Rhubarb. Examples of Bouquin's stellar entrees include Slowly Cooked Halibut in Black Olive Oil; Veal Sweetbreads and Hawaiian Blue Prawns, and Roasted Loin of Colorado Lamb with Purple Mustard.

Enhancing the Penrose Room's timeless elegance is the recent addition of a glass-enclosed 24-seat private dining room extending from the restaurant and affording guests a breathtaking mountain view. Other amenities include a Demonstration Kitchen offering as many as 30 guests the opportunity to interact with the chef while he cooks. Located at the Southwest corner of the

restaurant, as part of the Cornet Room, the Demonstration Kitchen will showcase a state-of-the-art video system that allows guests to follow the steps of a demonstration on flat-screen monitors throughout the restaurant. Perfect for private cooking and wine demonstrations with BRO^ADMOOR chefs and sommeliers, luncheons and other culinary demonstrations, the Demonstration Kitchen provides guests with an interactive and educational culinary experience. Also in the demonstration kitchen is a 16-seat Chef's Table offering an up-close look at the chef in action as well as a breathtaking wrap around balcony perfect for receptions prior to dinner at the chef's table.

Under Wine Director Tim Baldwin, the Penrose Room's wine list is formidable at 450 bottles, but keeps a tight focus on Old World appellations, among which are found both time-honored classics and emerging stars. The list is designed to accommodate those at the threshold of discovery as well as seasoned connoisseurs, and offers 30 wines by the glass.

Continuing the long-standing tradition of unparalleled service and attention to detail, General Manager Duane Thompson will be leading the Penrose Room's front-of-house team. A 28-year veteran of the Broadmoor Management companies, Thompson's management background includes The London Grill (Antlers Hotel Under the old Broadmoor Management), The BRO^ADMOOR'S beloved Charles Court, the Tavern and the Penrose Room dining rooms. Thompson's regular guests, now close friends, have followed him from dining room to dining room over the years and consider him family. Thompson adds his incomparable experience, industry savvy, and warm welcome to the Penrose Room's legendary service.

With live dinner music and dancing nightly, the newly renovated Penrose Room offers a complete evening's entertainment.

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.

