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**EXECUTIVE RESTAURANT PASTRY CHEF RÉMY FÜNFROCK, DEBUTS NEW
DESSERT MENU AT THE FAMED PENROSE ROOM**

Colorado Springs, CO (Spring/ Summer 2008)...Sumptuous new dessert menu? *Yes, please!* The Penrose Room's dynamic culinary duo is at it again—Executive Chef Bertrand Bouquin and Executive Restaurant Pastry Chef Rémy Fünfrock, the masterminds behind The Penrose Room's classic fine dining, are continuing the culinary path they started to together at New York's Daniel. Chef Fünfrock's stunning dessert menus are always designed as a memorable compliment to Chef Bouquin's savory selections, and this winter's sweet treats are a perfect match.

“Our new pastry menu pairs perfectly with the Penrose Room's classic fine dining—so much so that guests are seeking out the new dessert menu first,” says C. W. Craig Reed, Director of Food & Beverage. “It is truly an innovative menu, with fresh seasonal ingredients blended for optimum flavor and decadence. This is dessert at its finest.”

From chocolate to figs the winter menu encompasses the seasons' best. Chocolate Mousse Pure “Caraibe” with Peach Compote, Saffron Essence and Hazelnut Ice Cream; Chilled Bing Cherry Soup and Cherry Compote Scented with Star Anise, Gingerbread, and Thyme Whipped Cream; and Figs “Chartreuse” with Caramelized Orange Custard and Cinnamon Spiced Ice Cream are just a few of the superb indulgences Chef Fünfrock has introduced this winter. In addition, a choice of desserts is available as part of the chef's tasting menus, and no meal would be complete without a sampling of fresh mini Madelines, a signature send-off that Chef Fünfrock first debuted at Daniel.

Prior to his arrival at The BRO^ADMOOR, Executive Restaurant Pastry Chef Rémy Fünfrock most recently led the pastry team at The Four Seasons Palm Beach. He has also held the title of Executive Pastry Chef at such notable establishments as Café Boulud and Restaurant Daniel in New York—where he created signature desserts for more than eight years—Le Moulin de Mougins in Mougins, France, and Cap Estel in Eze Bord de Mer, France. Chef Fünfrock also studied chocolate with

French Master Chocolatiers Jacques Frery and Pascal Brunstein. Having earned his cooking and baking CPA degrees from Jean Rablais Cooking School in Lyon, France, Chef Fünfrock has put his

skills to the test at the National Dessert Competition in Las Vegas, where he was awarded the bronze medal in 1998, and at the National Pastry Championship Competition in Beaver Creek, Colo. where he took home the silver medal in 1999 and again in 2000.

Since 1961, the historic BRO^ADMOOR's Penrose Room has been known as one of the Rocky Mountain region's top destinations for classic fine dining with an extensive European wine list and live entertainment and dancing in a stylish atmosphere. The room, the menu, the service, and the amenities are as well rooted in classic hospitality and charm as they are in contemporary vitality. Enhancing the Penrose Room's timeless elegance is the recent addition of a glass-enclosed 24-seat private dining room, affording guests a breathtaking mountain view. Other amenities include a demonstration kitchen that features a 16-seat Chef's Table, which offers guests the opportunity to interact with the chef while he cooks. The demonstration kitchen will also 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, as well as a wrap-around balcony perfect for receptions prior to dining at the Chef's Table.

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.

