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SUMMIT RESTAURANT—INNOVATING THE COLORADO DINING SCENE

Adam D. Tihany designed restaurant serves up American Brasserie cuisine by acclaimed Executive Chef Bertrand Bouquin with an eclectic, innovative wine and cocktail program

Colorado Springs, CO (Spring/ Summer 2008)...With its opening in 1918, the historic BRO^ADMOOR set out to tame the Wild West with a new standard of European elegance and comfort in an unlikely location—the foothills of the Rocky Mountains. In January 2006, history repeated itself with the opening of Summit, The BRO^ADMOOR's new stand-alone restaurant, sure to become a national culinary destination.

Designed by internationally renowned architect Adam D. Tihany, and helmed by Five-Star Maisonette Executive Chef Bertrand Bouquin, Summit is an American Brasserie, with an eclectic, innovative wine and cocktail program that harnesses European finesse to American originality.

“Combining Mr. Tihany’s unparalleled flare for design with Bertrand’s outstanding culinary experiences and passion for excellence, Summit will no doubt reach pinnacles of success,” says C.W. Craig Reed, Director of Food and Beverage. “Our goal with Summit is to heighten interest in food and wine in Colorado Springs and beyond.”

Acclaimed chef Bertrand Bouquin (pronounced boo-CAAN) was most recently 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. Although still a young man, Bouquin has had the good fortune to train under several world-famous chefs, including 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, Belgium, and Le Prieure in Villeneuve Les Avignons, France.

The menu’s guiding principle is American Brasserie, which starts with classical cooking techniques and adds the finest American produce found seasonally around the country. Whether it’s Colorado corn in September, Nantucket Bay scallops in November, or heirloom tomatoes from the heartland in the summer, Summit’s bill of fare finds strength in a vibrant nationwide network of top-shelf

vendors providing the kitchen with the best possible ingredients. The menu features year-round favorites as well as ever-evolving seasonal selections.

No less seasonal in emphasis is Summit's wine and beverage menu. Seasonal cocktails, specialty drafts and 50 wines, 30 of them by the glass, appear on the menu next to the seasonal food offerings, while another 200 wines, from the wine turret, carefully drawn from the world's great wine regions with a focus on value as well as character. Summit also features "Big Bottle Wines," affording guests the opportunity to both see and taste the difference a big bottle makes.

Since it's opening, The BRO^ADMOOR has been home to several unique beverage programs, and Tim Baldwin has been continuing the long pour tradition since he came to the grand dame of the Rockies in 2000. After training with the Court of Master Sommeliers' International Wine Guild, Baldwin started his tenure in the Tavern and the acclaimed Penrose Room as a supervisor/sommelier. Shortly thereafter, Baldwin quickly moved to the head sommelier/lead supervisor role for the hotel and is currently the Wine Director for both Summit and The BRO^ADMOOR. Baldwin is a nouveau in vintage but carries the soul of a classic wine master.

Summit's contemporary design provides a stunning, yet seemingly natural counterpoint to the Victorian majesty of The BRO^ADMOOR. Built on a curve, the façade is strikingly accented by steel I-beams, projecting an impression of power and durability that resonates against the grandeur of the mountains. Ten glass windows curving around the exterior are interspersed with structural columns paneled in wood. Also echoing the mountain theme is the slanted, stone-flanked entrance that suggests the opening to a mineshaft.

The unifying theme of Tihany's innovative design is motion, inspired by the majesty of Pike's Peak and the Pike's Peak International Hill Climb. "Everything was created to give the illusion of speed and movement," says Tihany, who is widely regarded as the pre-eminent hospitality designer in the world today. "It is meant to convey the feeling that you are sitting in a car, and everything is going by very quickly. The carpet simulates the movement of car gears, the ceiling in the main restaurant is designed like a racetrack, and I conceived the wine turret, complete with moving racks, to suggest the gears of a racecar. However, none of these details are evident. They are only suggestions, hints, and metaphors."

Tihany further describes Summit as "an active design with two different parts." Guests enter into the bar; to the left is a lounge, and to the right is the main dining room, which follows the curved configuration of the building. The colors are uplifting and charming, warm and whimsical, with a dominating color of pistachio green that pops up from all angles. "It is slightly darker in the evening, more moody with proper lighting," Tihany says. "The lighting is so important because with it you can make a space dramatic, fun, exciting, and sexy."

Further playing on the theme of motion, Summit's 14-foot, cylindrical wine turret slowly revolves at a speed just beneath the level of conscious perception. With wine bottles jutting out from the steel scaffolding, the glass-enclosed turret is the focal point of the dining room.

The spirit is in the convivial enjoyment of wine, rather than flared-nostril connoisseurship. There is also both a Captain's List and a Turret List, the latter highlighting wines contained within the turret. The two-page menu book is divided between "Dishes for All Seasons," and a frequently changing seasonal menu that stands in for nightly specials. To the latter is attached a list of several wines chosen for their specific food friendliness.

In addition, Summit's logo, designed by Mirko Ilic Corp., is included in *Logo Lounge 3*, a book representing the best in international identity design. *Logo Lounge* is the third volume of an annual series celebrating the work of the world's best logo designers.

Summit was named one of *Esquire Magazine's* "Best New Restaurants" and was also named "Best of the Best" and one of the "Top 57 American Restaurants," both by *Robb Report*, last year. Additionally Summit was awarded a *Wine Spectator* "Award of Excellence" for the dynamic wine list. Diners in Colorado relish Bouquin's renowned creations, dubbing Summit "Best New Restaurant" in *Colorado Spring Style Magazine* as well as in the *Colorado Springs Gazette* daily newspaper.

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.

