38th Annual Great Chefs of the West

FEATURING THE TOP CHEFS IN DENVER

# THE BINDERY

### CHEF LINDA HAMPSTEN FOX

### I GREEN AQUACOTTA SOUP

sweet pea, fennel - spinach - asparagus - parmesan broth OR

## **LEMON RISOTTO**

fava bean cream - raspadura

2 SALMON BELLY

dill - horseradish grits - rapini

# **GRILLED BISON TENDERLOIN**

chive butter - creamed yuca (vegetarian option available)

### 3

## **LEMON PUDDING CAKE**

sour cream - lemon macaron

OR

## FLOURLESS CHOCOLATE BETTE NOIR

strawberry - rose gelato

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# **HOP ALLEY**

### CHEF GEOFF COX

## 1

## **CHILLED TOFU**

tofu - bang bang sauce - smashed cucumber - peanuts - cilantro

### OR

# CHINESE CHOP SALAD

wood grilled cabbage - wok tossed celtuce - celery - sour mustard greens - sesame vinaigrette

### 2 LA ZI JI

hot and numbing fried chicken - scallions - chiles

OR

# STEAMED EGGPLANT

ground bean sauce - chili oil - sprout salad

### 3

# **GRILLED FLANK AND POTATOES**

wood grilled steak - potato pave - 5 spice pickled fennel beef garum - egg yolk

OR

# **VEGETABLE RICE NOODLES**

seasonal vegetables and mushrooms - wide rice noodles



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PRESENTED BY UCHEALTH

# **GUARD AND GRACE**

### CHEF TROY GUARD

# LIGHTLY POACHED PACIFIC YELLOWTAIL

soy beans - California artichoke - miso butter - smoked trout roe

# OAK GRILLED NEW YORK STRIPLOIN

sunchoke puree - potato pave - roasted root veggies - roasted shallot sauce

# HAZELNUT CAKE

roasted cocoa ice cream - orange curd - cocoa nib brittle - orange supremes

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# FOUR BY BROTHER LUCK

### CHEF BROTHER LUCK

# TEMPURA JALAPENO POPPERS

cumin - cream cheese - cilantro

### 2

### **TRIPLE M BAR SMOKED LAMB**

posole - hominy - avocado - cotija

### <sup>3</sup> ALMOND TRES LECHES

cardamom - ice cream - amaretto cookies - chantilly

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# JOVANINA'S BROKEN ITALIAN

### **JAKE & JENNIFER LINZINMEIR**

# HOUSE PICKLES AND PRESERVES

with cheese and charcuteries for the table

### 2

## SHAVED WINTER VEGETABLE SALAD

with white balsamic vinaigrette

### 3

## ELK BOLOGNESE OR ARUGULA PESTO

with house made pastas



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# **WOODIE FISHER**

### CHEF FRANCO RUIZ

# **GRILLED BABY GEM LETTUCE**

marinated crab - miso vinaigrette - red onion macadamia nut crumble

### 2 POTATO GNOCCHI

braised beef cheek - herbed ricotta - crispy potato

### <sup>3</sup> CHEESECAKE

fresh and freeze dried berries

 NATIONAL KIDNEY FOUNDATION'S

 38th Annual

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# **RESERVATION DETAILS**

All menus are preset. <u>View the restaurant menus here</u> to help you make your decision. NKF will send you an electronic ticket with a unique 3-digit number. Be sure to show this when dining in or taking out at your restaurant of choice. When making your reservation mention "National Kidney Foundation and Great Chefs of the West." Learn how to make your reservation below:

- To reserve take-out or indoor dining at Four by Brother Luck on March 4th or 11th <u>click here</u> or call 719-434-2741
- To reserve take-out or indoor dining at Guard and Grace on March 4th or 11th call 303-293-8500
- To reserve take-out or outdoor dining (ice fishing tents) at Hop Alley on March 4th or 11th call 720-379-8340
- To reserve take-out or indoor dining at Jovanina's Broken Italian for March 4th or 11th call 720-541-7721
- To reserve take-out from The Bindery on March 4th or 11th <u>click here</u>
- To reserve indoor dining at The Bindery on March 4th or 11th <u>click here</u>
- To reserve take-out or indoor dining at Woodie Fisher for March 4th or 11th call 720-643-1909