

**FOR IMMEDIATE RELEASE**

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***FLAVORS FROM NEAR AND FAR ARE SIZZLING UP THE FORT'S NEW MENU***

**Morrison, CO** – Warm spring nights are always memorable at The Fort restaurant in Morrison Colorado. In honor spring and of the offerings native to the Rocky Mountain region, Fort Executive Chef Geoffrey Groditski and Sous Chef Juan Zepeda have created a variety of new dishes from the field, forest and stream. The menu boasts delicious flavors influenced by the unforgettable history of the early American West and is complemented by a stimulating collection of wines from its Wine Spectator Award winning cellar. The result is a delectable collaboration of ingredients and techniques from a variety of cultures, locations, and time periods reflective of the diversity of foods eaten at Bent's Fort by the trappers, traders and mountain men in the 1830s.

**General Armjilo's Lamb T-bones - Spanish Style!**

**In 1845, he was known to sell your sheep back to you!**

Andalusian Spiced Lamb T-bones served with escalavida, quinoa and wild rice pilaf, mint pesto, chile oil and fried leeks. \$29



**Tequila Citrus Glazed Salmon**

Fresh Atlantic Salmon crusted with black sesame seeds, glazed with a tequila citrus sauce and served atop warm squash and quinoa salad. \$28



**Nacatamales - A Vegetarian's Delight!**

Two Vegetarian tamales filled with corn, green chiles and squash. Served with warm quinoa and squash salad and chef's vegetable. A vegetarian's complete protein entrée honoring The Corn Maiden. \$22

**Chef Geoffrey's Favorite Chicken**

Two all natural chicken thighs bone-in stuffed with garlic, cilantro and serrano chile and wrapped in crispy bacon. Served with heirloom campfire beans and a quinoa and wild rice pilaf. \$25

**Northern Frontier Mexican Pork Chops**

Two 8oz. grilled juicy pork chops topped with toasted pumpkin seeds "Pipian Molé" and New Mexican Dixon red chile sauces. Served with Papas Rojas (Mexican style red potatoes) and seasonal vegetables. \$28



**Aztec Duck - Montezuma would have loved this recipe!**

Pan seared coffee and ancho chile rubbed duck breasts. Served with chipotle and pancetta cheese grits, sautéed spinach and fig demi-glace. \$29



All entrees featured in the menu are served with The Fort's house salad, a bed of seven crisp greens sprinkled with diced jicama, pickled ginger, toasted pepitas and a peppadew pepper; rolls and the Fort's signature freshly baked pumpkin walnut muffins.

In 2009, The Fort won the Wine Spectator's Award of Excellence for the sixth consecutive year. The Fort was named "**Best Dinner Destination for Impressing the Folks**" by *Westword*, "**Must-stop for the out-of-towners**" by *5280 Magazine* and "**A Real Taste of Colorado**" by *the Denver Newspaper Agency* and is listed on the National Register of Historic places. The Fort is

located 20 minutes southwest of Denver on Highway 8, just north of the Highway 285 intersection. Reservations are strongly recommended and may be made at [www.thefort.com](http://www.thefort.com) or by calling 303-697-4771.

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