

**Restaurant Hopping**

With six dining options to choose from, guests can go restaurant hopping without ever leaving their Palace. The Brown Palace Hotel and Spa provides a culinary adventure unlike any other, ranging from traditional afternoon tea in the stunning atrium or contemporary fine dining in Palace Arms, to buffalo burgers and local microbrews in Ship Tavern or fine spirits and cigars in Churchill Bar, one of Denver's only smoking establishments.

**Palace Arms** is known as much for its contemporary fine dining as its unique Napoleonic setting. The menu features signature items such as Colorado Lamb Loin and Bison Rossini as well as new twists on old classics. Palace Arms has won the "Best of Award of Excellence" for its wine list quality and variety from *Wine Spectator* since 1990.

After weeks of historical research by then-owner C.K. Boettcher, who wanted the room to reflect the Napoleonic period, Palace Arms opened in 1950. Antiques dating from 1670 decorate the walls and include a dispatch case, bridle, and a pair of dueling pistols believed to have belonged to Napoleon and his second wife, Louisa. Twenty-two flags, replicas of revolutionary battle flags, and flags prominent during the exploration of the American continent, adorn Palace Arms. There are objects in the display cases at the entrance of the restaurant that date to the 1700s and include an ornate silver centerpiece commissioned by the British royal family. Inside Palace Arms, the Independence Room offers private dining for groups up to 24. Its curved walls are decorated with wallpaper made from Alsatian wood blocks depicting various stages of historical independence. This wallpaper also currently hangs in the Diplomatic Receiving Room at the White House in Washington, DC. Palace Arms is open for lunch Monday through Friday and serves dinner Tuesday through Saturday.

**Churchill Bar** opened in 1996 in space once occupied by founder Henry C. Brown's office. Designed as a sophisticated retreat off the atrium lobby, Churchill Bar offers the finest in premium spirits and rare and popular cigars. Featuring a library-like atmosphere with bookshelves lining the walls, a sleek plasma screen TV, and rich, chocolate couches and red leather wing back chairs, Churchill Bar creates an ideal ambiance for cocktails. A customized humidor with a wide selection of cigars, as well as an elaborate ventilation system, has been included to attract the cigar aficionado. Churchill Bar also serves lunch and appetizers.

Opening in 1934 after the repeal of prohibition, **Ship Tavern** is the oldest restaurant in the hotel. The décor includes a collection of sailing ship models former

owner, Boettcher, acquired on a visit to Cape Cod, as well as a complete mast and crow's nest, an old ship's clock and Jamaican rum barrels. A casual menu featuring items like prime rib, Rocky Mountain trout, and Kobe beef and buffalo burgers, complements the Ship Tavern's vast selection of beers, microbrews and wines.

Ship Tavern features live piano entertainment every Wednesday through Saturday where locals and visitors alike ignite the room with musical favorites ranging from Broadway tunes to Billie Holiday. Unparalleled service is maintained in part by three of the restaurant's servers who have enjoyed 20+ year careers in the Tavern.

**Ellyngton's** serves breakfast, lunch and Sunday Champagne Brunch. From the expanse of the room, windows overlook Denver's bustling financial district, making Ellyngton's a popular local choice for "power meals."

Ellyngton's is the sixth name and décor change to take place in The Brown's southernmost corner. Little is known about the first restaurant, the Renaissance Room, but the second, the Casanova Room, was created to match the exuberance of the Roaring Twenties. When the silk-draped room was destroyed by fire in 1935, the New Casanova Room was decorated in Art Deco style. In 1941, it became the Emerald Room and quickly became the hub for Denver society. In 1958, it was decorated in Italian style and known as the San Marco Room, where weekend entertainment included dancing to big band music and performances by the strolling San Marco Strings. Renamed Ellyngton's in 1988, today the restaurant serves guests a wide variety of selections for each meal, catering both to those on the go and those wanting to enjoy a leisurely meal. The Dom Perignon Sunday Brunch features live jazz and a lavish spread with cooked- and carved-to-order items, a large salad and seafood presentation, chef-prepared desserts, and three choices of champagne. Popular themed brunches include a Valentine's Chocolate Brunch and Halloween Monster Brunch.

The long-standing tradition of 'taking tea' at The Brown Palace has been cherished by guests for more than a century. Today, **Afternoon Tea** is served daily in the warm light of the atrium lobby, always with the soothing sounds of a harpist or pianist. Specially commissioned Royal Daulton bone china graces each tea table, along with engraved silver tea pots. House-made scones, tea pastries and tea sandwiches are prepared daily and Devonshire cream is shipped directly from England. Organic loose leaf twining tea is properly steeped for five minutes before being carried to the table by experienced servers who have been schooled in the fine art of English tea service. A full complement of wines, champagnes, sherries and ports are also available.

The atrium lobby also serves **tapas & cocktails** every Monday through Saturday from 4 – 8 p.m.

Located just inside the main entrance of the hotel **Brown Palace Coffee & Tea Co.** offers specialty drinks, coffee and tea, and an array of house-made pastries and baked goods. To stir things up, The Brown Palace has partnered with Tattered Cover Book Store to provide a hand-picked selection of books and magazines as well.

Guests visiting the Four-Star **Spa at The Brown Palace** can order from a menu of healthy, organic specialties while being pampered. Whole wheat chicken souvlaki, wild salmon with lemongrass sauce, and artisan penne pasta are just a few of the delicious options. Spa visitors are also treated to complimentary organic teas, yogurt covered pretzels, dried fruits and nuts.

#### ***About Executive Sous Chef – Thanawat Bates***

A native of Thailand, Thanawat Bates joined the culinary staff in February 2005. In addition to serving as executive sous chef for five of the hotel's dining venues, Chef Bates is solely responsible for the contemporary American menu in Palace Arms – The Brown Palace's fine dining establishment. With the china as his canvas, Bates is known for his artistic presentations and ability to turn classic ingredients into modernized dishes through the use of molecular gastronomy, unexpected ingredient combinations and imaginative techniques resulting in items such as bacon foam, foie gras cotton candy, carbonated fruits, and wasabi ice cream. Prior to joining The Brown Palace, Chef Bates worked as banquet chef for the Ritz Carlton Washington, D.C. With Chef Michael Mina, he helped open the St. Regis Monarch Beach Hotel & Spa in Dana Point, Calif. He has also worked at the St. Regis Hotel & Spa in Century City, Stage at Café Atlantico with Chef José Andrés, and the Vail Cascade Resort in Colorado.

*The Brown Palace Hotel and Spa is a Forbes Four Star, AAA Four Diamond luxury landmark located in the heart of downtown Denver. It is a charter member of National Trust Historic Hotels of America and is managed by Quorum Hotels & Resorts, a full service management company headquartered in Dallas. For more information or to make reservations please call (303) 297-3111, (800) 321-2599 or visit [www.brownpalace.com](http://www.brownpalace.com).*

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