

For Immediate Release

Media Contact:
Shannon Dexheimer-Hulsey
(303) 312-5921
shulsey@brownpalace.com

Palace Arms Celebrates 60 Years, Opens for Lunch

DENVER, COLO. (April 28, 2010) – The historic Brown Palace Hotel and Spa has added an exciting new lunch option to downtown Denver’s dining scene with the opening of Palace Arms.

While many patrons have enjoyed the legendary fine dining experience of Palace Arms for dinner, lunch will cater to a crowd seeking an upscale menu and intimate, superlative setting.

As with dinner, the vision behind Palace Arms’ menu will be overseen by the Brown Palace’s innovative executive sous chef, Thanawat Bates, and will feature a menu with Bates’ twist on the classics such as the Loch Duart Salmon “BLT,” which takes the classic ingredients from a sandwich and turns them into a salmon entree (salmon filet, applewood smoked Nueske’s bacon, arugula and asparagus salad for the “lettuce”, stewed heirloom tomatoes, and toasted bread crumbs for the bread component). Or, the Organic Chicken Meatball Pasta, which is a play on traditional chicken alfredo, (crème fraîche, spinach, roasted garlic chicken jus, parmigiano-reggiano). The Palace Arms burger isn’t meant for ketchup and mustard and consists of Kobe beef, foie gras, caramelized onions and truffle cheese, and is served with balsamic fries.

“At a glance, the menu items might seem basic, but this isn’t your average BLT. It’s classic flavors with a contemporary twist on the presentation,” says Bates.

Lunch in Palace Arms will be available Monday through Friday, 11:30 a.m. – 1:30 p.m.

Palace Arms opened in 1950 and celebrates 60 years of service this year. The restaurant has not served lunch since 2003.

Current menu and prices attached.

About Palace Arms

Palace Arms is known as much for its contemporary fine dining as its unique Napoleonic setting with antiques dating from 1670. The dinner menu features signature items such as Colorado Lamb Loin and Bison Rossini. Palace Arms has won the “Best of Award of Excellence” for its wine list quality and variety from *Wine Spectator* since 1990 and was featured in *Zagat* 2008.

About Executive Sous Chef – Thanawat Bates

A native of Thailand, Thanawat Bates serves as executive sous chef for five of the hotel’s dining venues and is solely responsible for the contemporary American cuisine in Palace Arms. 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.

The Brown Palace Hotel and Spa is a Forbes Four-Star, AAA Four-Diamond luxury landmark located in the heart of downtown Denver and was recently included in Travel+Leisure's Top 500 World's Best Hotels 2010. 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.

#