

HISTORIC HOTELS OF THE ROCKIES

Romantic Adventure with Historic Tradition...

June 16, 2008



Edible Fare a Feature Attraction at the Historic Hotels of the Rockies

From hearty breakfasts to late-night libations, and from country casual to upscale gourmet, these properties' restaurants and bars offer something for everyone.

Rocky Mountain States, USA (June, 2008) – Traveling to new places typically means sampling the local cuisine and indulging in tasty, filling meals. Visitors to the Historic Hotels of the Rockies can do just that—and more—with delectable menus and delightful traditions at these venerable accommodations in Colorado, Montana, New Mexico, South Dakota and Wyoming.

Who's Cookin'?



At some of the Historic Hotels of the Rockies, the property owner does double duty as the dining room's chef. Susan Prescott-Havers is the owner and chef de cuisine at the **Historic Elk Mountain Hotel** in Elk Mountain, Wyo. She is a graduate of l'Ecole de Cordon Bleu in Paris, and completed programs at the Cornell School of Hotel Management and Steven Spurrier's L'Academie du Vin wine school in Paris. For the hotel's restaurant, this accomplished chef prepares "hearty, country-style food with more than a hint of Europe."

Gary St. Clair owns the **Peck House** in Empire, Colo., and is also the award-winning chef at its gourmet restaurant, whose "American cuisine with European influences" was given the Governor's Award for Colorado Cuisine. Dinner-menu items include Steak au Poivre, Trout Clara Lu, Raspberry Duck and Mrs. Peck's Beef & Oyster Pie, developed from an authentic, historic recipe.

Gail Dunning, in her words, serves as "owner, menu-designer, recipe-designer and chief bottle washer" at the **Delaware Hotel** in Leadville, Colo. She oversees the hotel's Callaway's Restaurant, which is known far and wide for its tender and juicy house-smoked beef brisket and house-smoked half chicken, each served with homemade blueberry-chipotle barbecue sauce. Callaway's number-one dessert? Hot Chocolate Mint Cake.

Chef David Cuntz of the **Strater Hotel** in Durango, Colo., showcased the Mahogany Grille's New American Cuisine at the 2008 Food Network South Beach Wine & Food Festival in February. As a featured exhibitor, he offered samples of the signature Pepper Steak Herbert, which is pan-seared filet medallions, served with a peppered mango chutney. Chef David's favorites from the brand-new Mahogany Grille menu include Tempura Avocado with Lobster and Lemon-Lime Vinaigrette, as well as the Fox Fire Lamb Chops.

Grand Union Hotel Chef Nick Mehmke, who hails not far from where the property is located in Fort Benton, Mont., likes to use locally raised meats and fresh organic produce for his "Montana regional cuisine" as often as possible. Favorite (and locally famous) menu items include Roasted Huckleberry Chicken, Grilled Beef Tenderloin and Seafood Medley. Warm Molten Chocolate Cake with Homemade Ice Cream is hands down the hottest (pun intended!) dessert item on the menu.

At the **Plains Hotel** in Cheyenne, Wyo., Chef Chris Kingston also takes care to use the freshest Wyoming ingredients, including the best, naturally tender Wyoming beef. Dinner dishes include High Plains Fajita Platters, Red Mountain Trout, Beartooth Lake BBQ Salmon, Chicken Fried Steak, Pepper Crusted New York Strip, and for something truly unusual, Larson Ranch Yak Sirloln. (Yes, that's Wyoming-raised yak.)

Tea Time



Afternoon tea is a delightful time for guests of the Historic Hotels of the Rockies to relax after a day of sightseeing or outdoor activity. At the **Historic Elk Mountain Hotel**, afternoon tea from 3 to 4:30 p.m. is served English style. Guests enjoy hot tea with milk or lemon and accompanied by freshly baked hot buttered scones, country preserves and a selection of afternoon finger sandwiches, all for \$9.95. Also on the afternoon menu: Mimosas, Bloody Marys and (gasp!) even coffee.

"Sweet and Savory" Afternoon Tea at Denver, Colo.'s **Castle Marne** is available any day of the week by reservation to a minimum of 4 persons at 1 p.m. (non hotel guests are welcome). The menu includes two kinds of tea, award-winning scones, fresh fruit, shortbread, mini-vegetable tart, dessert "du jour" and tea sandwiches for \$30 a person.

Summer brings a distinctive tea time for every palate at Leadville's **Delaware Hotel**. Traditional Victorian Afternoon Tea features finger sandwiches, scones, jam, strawberries, champagne or sherry and petits-fours, accompanied by a historical interpretation so guests can learn the origins of this tradition. Guests who deem Victorian tea too prim and proper, might consider the Cowboy Tea, which consists of pastrami and ham sandwiches, pretzels, a brownie and beer. And for the kids, or anyone craving something sweet, there's the Sweet Tooth Tea: brownie and ice cream with strawberries and ginger ale. Adults pay \$14.95 for any option; \$8.95 for children under 12.

The **Hotel Colorado** in Glenwood Springs holds special-event afternoon teas, such as Victorian Tea in the early spring, Mother's Day Tea in May and Holiday Tea in December. A typical menu includes finger sandwiches, petits fours, freshly baked scones, English clotted cream and specially brewed English teas for a sophisticated affair.

The staff at the **Nagle Warren Mansion** in Cheyenne, Wyo., dresses in Victorian period costume to serve tea in the parlor or sitting room every Friday and Saturday afternoon. The menu changes seasonally, but guests can expect the special Nagle Warren Mansion Special Blend Tea, gourmet tea sandwiches and sweet treats like mini brownies and tarts.

Rise & Shine



Some of the Historic Hotels of the Rockies are bed and breakfasts, so morning meals are included with an overnight stay. Otherwise, breakfast buffets, expansive breakfast menus or special weekend brunches offer plenty of options, whether diners are looking for sweet or savory ways to start their day. Here are just a few favorites from the various hotels:

- Asparagus Crepes
- Irma Hotel, Cody, Wyo.:** Homemade Bread Pudding with Whiskey Sauce.
- Delaware Hotel, Leadville, Colo.:** Callaway's Eggs Benedict with smoked brisket instead of Canadian bacon for Sunday brunch
- Izaak Walton Inn, Essex, Mont.:** Montana-Style Potatoes with Rocky Mountain Apple-bread or Huckleberry Pancakes with thick-sliced bacon in the distinctive Dining Car restaurant.
- Hotel Alex Johnson, Rapid City, S.D.:** Build your own light and fluffy omelets with ingredients such as onions, mushrooms, peppers, bacon and cream cheese.
- Bishop's Lodge, Santa Fe, N.M.:** Santa Fe Breakfast Burrito at Las Fuentes Restaurant, with southwest décor featuring beamed ceilings, authentic Navajo rugs and commissioned murals by early Santa Fe artist W.E. Rollins.
- Historic Franklin Hotel, Deadwood, S.D.:** The Two Coiner Breakfast is just 50 cents (!): two eggs, "broasted" potatoes and toast.
- Plaza Hotel, Las Vegas, N.M.:** "The best Huevos Rancheros in the known universe" at the Landmark Grill.

Some Enchanted Evening



Romance reigns supreme with dinner for two at **Castle Marne**, a bed and breakfast in a historic Victorian mansion in downtown Denver. A six-course, prix-fixe (\$77 per person) evening meal features an appetizer, soup, salad, sorbet, entrée (choose from five options) and dessert. "Dinner is served in the original formal dining room of the mansion to just one party each evening," explains owner Jim Pelker. "We close the dining room doors, dim the lights, light the candles and put on quiet background music." With no liquor license, Castle Marne encourages guests to bring their own favorite bottles of wine.

Savor distinctive foods complemented by the perfect fine wines, served in comfortable elegance at the **Nagle Warren Mansion** in Cheyenne, Wyo. At monthly wine-pairing dinners, "The Wine Guy" Robin Day shares insights on how the exceptional wines enhance foods' flavors and delight the palate. Summer themes include June's "Gourmet Grilling" and August's "Fresh from the Farm." Dinner is \$75 per person.

For a special night out in Ouray, Colo., travelers should consider the elegant, fine-dining Tundra Restaurant in the **Beaumont Hotel**. It has been annually recognized with the AAA Four Diamond award since 2004, and heralded by *Wine Spectator* and *Wine Enthusiast* for its expansive wine list. The menu features Bistro Plates, Colorado Wild Game Entrees, Fresh Seafood and Buffalo Prime Rib. Originally built in 1886, the restaurant is located on the second floor of the Beaumont Hotel and was restored using the restaurant's original woodwork, ceiling (where it wasn't collapsed), balcony, wainscoting and doors.

Watering Holes



Revered as one of the most famous ragtime piano bars in the Wild West, the **Diamond Belle Saloon at the Strater Hotel** in Durango, Colo., continues to be the center of good times in this southwest town, with live entertainment nightly. And what a slice of western history it boasts! Author and repeat guest Louis L'Amour always asked for the room directly above the Diamond Belle Saloon, Room 222. He said that the honky-tonk music helped set the mood for his novels of the Old West. Indeed, a good part of his Sackett Family novels were written at the Strater.

The drink menu at **The Office Spiritorium**, another bar at the **Strater Hotel**, is fully modern with more than 30 cocktail offerings. Sample the Bill Clinton Martini (very dirty vodka martini with olives); the Black Market (vodka, raspberry liqueur, blue curacao and cranberry juice) or traditional, raspberry or peach mojitos.

The **Flagstop Bar**, located in the downstairs area of the **Izaak Walton Inn** in Essex, Mont., is adjacent to a recreation room with a juke box, pool table, and ping pong table. It's a great place to try a refreshing Montana microbrew in the summer, or maybe have a hot buttered rum in the winter. A second, old-timey juke box takes fifty-cent pieces and plays music from the early to mid 1900s.

The **Polo Wine & Martini Lounge** at the **Hotel Colorado** in Glenwood Springs is the place to sip such fun libations as the Palisade Martini (Absolute Vanilla, Peach Schnapps, Orange Juice, Splash of Cream, Sugar), the Blue Lobster Martini (Blue Curacao, Bacardi Rum, Southern Comfort, Orange Juice, Cranberry Juice, Pineapple Juice, Fresh Lemon) the Carrot Cake Martini (Bailey's Irish Cream, Butterscotch Schnapps, Cinnamon Schnapps) and the Key Lime Martini (Absolute Vanilla, Bailey's Irish Cream, Rose's Lime Juice).



While the **New Sheridan Hotel** in Telluride, Colo., is closed for the summer for a major remodel, its **New Sheridan Bar** will remain open. Great news for visitors and locals alike, who flock to "Telluride's favorite watering hole" not only for the bar's convivial atmosphere, but for its historic ambiance. The bar remains much as it was when it opened in 1895. The handsomely carved front bar, mahogany wall paneling, spectacular lead glass divider panels and ornate light fixtures are among the original appointments.

[Click here for the online Press Kit](#)

Member Hotels

- Grand Union Hotel**
Ft. Benton, MT
- Izaak Walton Inn**
Essex, MT
- Historic Plains Hotel**
Cheyenne, WY
- Irma Hotel**
Cody, WY
- Nagle Warren Mansion**
Cheyenne, WY
- Historic Elk Mountain Hotel**
Elk Mountain, WY
- Historic Franklin Hotel**
Deadwood, SD
- Hotel Alex Johnson**
Rapid City, SD
- Armstrong Hotel**
Fort Collins, CO
- Beaumont Hotel and Spa**
Ouray, CO
- Castle Marne**
Denver, CO
- Delaware Hotel**
Leadville, CO
- Hotel Colorado**
Glenwood Springs, CO
- New Sheridan Hotel**
Telluride, CO
- Peck House**
Empire, CO
- Strater Hotel**
Durango, CO
- Bishops Lodge Ranch Resort & Spa**
Santa Fe, NM
- Don Gaspar**
Santa Fe, NM
- Plaza Hotel**
Las Vegas, NM

About the Historic Hotels of the Rockies Association

An eclectic collection of 19 vintage properties, the Historic Hotels of the Rockies resurrects the glory days of the late 1800's and early 1900's.

For detailed information, click on Historic-Hotels.com.

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