

# Taste of Elegance Food and Wine Competition

Colorado chefs proved they are wine savvy when 12 chefs competed to make 24 epicurean delights, custom-paired with gold medal-winning wines from the Denver International Wine Competition, at the Taste of Elegance Food & Wine Competition. Denver's premier annual foodie event has been graced by Colorado master chefs, including Top Chef Season 5 winner Hosea Rosenberg, who returned in 2010 as a celebrity judge and host.

2010 Participating Chefs:

- Geoffrey Groditski, Executive Chef, The Fort Restaurant
- David Harker, Executive Chef, The Meritage at The Omni Interlocken Resort – with Mario Clapes, Chef De Cuisine
- David Oliveri, Executive Chef, Farraday's Steakhouse, Blackhawk
- Daniel Joly, Chef / Owner, Mirabelle, Beaver Creek
- Robert N. Corey, 12 Seasons Personal Chef and Sommelier Services
- Leo Harvey, Executive Chef, Big Game Restaurant and Lounge, Denver
- Jean-Luc Voegelé, Executive Chef, The Westin Tabor Center, Denver
- DeWayne Lieurance, Chef and

Consultant, Denver

- Eliza Gavin, Chef / Owner, 221 South Oak Bistro, Telluride
- Kelly Yepello, Chocolatier, Yepello Chocolates and Confections, Steamboat Springs
- Eric Rivera, Chef, Lala's Wine Bar & Pizzeria, Denver
- David Davis, Executive Chef, Bridgewater Grill at The Golden Hotel

A panel of notable food and wine critics/experts selected the "Best Chef" and "Most Creative" Chef winners. All consumer attendees also had the chance to cast their votes for the "People's Choice" award.

A portion of the proceeds of ticket and auction sales benefited the Help America Hear Program.

2010 Taste of Elegance Judges: Hosea Rosenberg, Top Chef Season 5 Winner; Claire Walter, food critic and author of "Culinary Colorado"; Wes Marshall, wine writer and author of "What's a Wine lover To Do?"; Lori Midson, "Cafe Society" editor, *Westword*; Tom Spilman, District President, KeyBank

Wine Country Network, Inc, producers of the Denver International Wine Festival is pleased to announce the list of winning



Mark Casler of Just ONE More Wines with Cameron Hughes Lot 110 Pinot Noir, and Derek Dahl of Hands of Thyme with braised beef short ribs and greens with vanilla fig vinaigrette

chefs from the Taste of Elegance Chefs Food and Wine Competition, held on Thursday, November 4, 2010, at the Mile High Station, Denver.

2010 Taste of Elegance Winning Chefs People's Choice Chef 2010: Jean-Luc Voegelé, Executive Chef, The Westin Tabor Center, Denver

Best Chef 2010: Robert N. Corey, 12 Seasons Personal Chef and Sommelier Services (formerly known as The French Manner), Boulder

Most Creative Chef 2010: Leo Harvey, Executive Chef, Big Game Restaurant and Lounge, Denver

Honorable Mention: Geoffrey Groditski, Executive Chef, The Fort, Morrison

Winning chefs received valuable prizes from The Big Green Egg, Electrolux, Isle Casino Hotel Black Hawk and Mionetto USA.

For information on the 2011 Taste of Elegance, visit [Denverwinefest.com](http://Denverwinefest.com).

Tyler Augustine and Wynn Resorts Property Mixologist Patricia Richards prepared C'est La Vie reception cocktails with Hendrick's Gin, St. Germain Elderflower Liqueur, fresh rosemary and fresh pink grapefruit.



Omni Interlocken Resort Lead Line Cook Steven Chandler and Chef de Cuisine Mario Clapes, Rock Wall Wine Cellars GM Roger Rosenblum with his 2008 Zin, Omni Interlocken Executive Chef David Harker and Eric Anderson, Director of Procurement for the Omni Interlocken





Zekra Adkins, owner of Hands of Thyme Catering, and Chef / Consultant DeWayne Lieurance paired a chicken dish with Mionetto Prosecco.



Chef / Owner Eliza Gavin of 221 South Oak Bistro and Cinder proprietor Joe Schnerr with his Cinder Cab/Merlot Bordeaux blend from Idaho



Susanne Allen of Lucky Star with her winning Pinot Noir, and F&B Director Andrew Parr and Executive Chef David Davis of the Bridgewater Grill at the Golden Hotel



Seth Thomasen of Vino del Sol with Zolo Torrantes, Coiled owner / Winemaker Leslie Preston with her Syrah, and Chef Rob Corey of 12 Seasons Personal Chef and Sommelier Services



Andrew Quady of Quady Winery with the Elysium and Batch Starboard Port that were paired with delicious chocolates from Kelly and Robert Yepello of Yepello Chocolates and Confections



From the Inverness Hotel: F&B Director Johnathan Baz, Banquet Director Said Benbachrah and Banquet Captain Clara Ramirez



Westin Tabor Center Executive Chef Jean-Luc Voegele and Banquet Captain Joleah M. Booth paired their dishes with Mercer Wine Estates Pinot Gris and Vina Enterizo Tinto Tempranillo.



Above: Mariah Donahue and Jo Ann Nelson of Zerba Cellars paired their Mourvèdre with "Tongue n Cheek" cuisine from Geoffery Groditski, Executive Chef at The Fort.



Below: Nance Billman of Wine Cru and David Phillips of Michael David Winery show off the winning Petite Petit (Petite Sirah).

Lala's Manager Brynn Burbach, Michelle Bainbridge of Wine Cru, Lala's Chef Eric Rivera and Laine Satter of Andretti Wines, with Andretti Winery Dolcetto and Chardonnay

