



## Den Corner Summer Rooftop Party Denver Chefs' Bio and Menu

### Tue. August 27<sup>th</sup> Appearance

#### Alon Shaya - Safta

*James Beard Award Winner 2015 & 2016; Nominee 2012, 2013, 2014*

James Beard Award-winner, chef Alon Shaya offers a taste of his culinary heritage through his signature modern Israeli cuisine, highlighted with influences from Middle East, Europe, and North Africa.

#### Menu

\*Crispy Eggplant Sando - Reunion Brioche, Panko Crusted Eggplant, Caramelized Tomato, Miso Butter, Shisho, Sesame-aleppo oil

- Vegetarian: Y
- Gluten-free: N

\*Persian Cucumber Sunomono - Pickled & Fresh Persian Cucumbers, Black Garlic, Tahini, Toasted Sesame, Uni

- Vegetarian: Y
- Gluten-free: N



#### Caroline Glover - Annette

*Food & Wine "Best New Chefs" 2019/ James Beard Award Nominee 2019; Semifinalist 2017 & 2018 / Bon Appetit "50 Best New Restaurants" 2017*

The chef-owner of Annette, recently named Food & Wine 2019 Best New Chef, will bring her creative cuisine and rustic simplicity to the fundraiser.

#### Menu:

\*Chicken heart skewers with ramp and herb aioli

- Vegetarian: N
- Gluten-free: N

\*Grilled baby corn, green beans, miso butter and crispy garlic

- Vegetarian: Y
- Gluten-free: Y



## Tue. August 27<sup>th</sup> Appearance

### Dana Rodriquez - Super Mega Bien / Work & Class

*James Beard Award Semifinalist 2018, 2016, 2015*

The executive chef and co-owner of Super Mega Bien and Work & Class, AND multiple-time James Beard finalist will bring her creative "Pan-Latin" twist to Yatai Japanese street food.

#### Menu:

\*Mushroom Okonomiyaki with uitacoche, crema, pea tendrils, radish and green onion salad - vegetarian

- Vegetarian: Y
- Gluten-free: N

\* Halibut cucumber - with yuzu agua chile - our twist on ceviche

- Vegetarian: N
- Gluten-free: Y

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### Ian Wortham - Tavernetta

*James Beard award-winning team behind Frasca Food and Wine*

The chef of Tavernetta will bring his deep understanding of Italian culture and cuisine to the event!

#### Menu

\*Swordfish Spedini with Salmoriglio

- Vegetarian: N
- Gluten-free: Y

\*Roasted Eggplant Suppli

- Vegetarian: Y
- Gluten-free: N

## Wed. August 28<sup>h</sup> Appearance



### Alex Seidel - Fruition / Mercantile

*James Beard Award Winner 2018; Nominee 10-years*

Named best chef in the southwest by the James Beard Foundation, his beet poke was a crowd favorite last year!

#### Menu:

\*Tomorokoshi with miso butter, nori & buckwheat cereal

- Vegetarian: Y
- Gluten-free: Y

\*Beet poke with bonito aioli, dried shrimp & tapioca cracker

- Vegetarian: N
  - Gluten-free: Y **without cracker**
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### Carrie Baird - Bar Dough

*"Top Chef Colorado" Season 15*

The former competitor of Top Chef Colorado will bring her signature style, fusing locally sourced ingredients with a twist, on both classic and innovative dishes to the event!

#### Menu:

\*Chicken Thigh "Negima" - Thyme and miso lacquer, melted leeks

- Vegetarian: N
- Gluten-free: Y

\*Cured Scallop - Shrimp cracker, citrus kosho, shiso and avocado mousse, Crumble rumble

- Vegetarian: N
- Gluten-free: N

## Wed. August 28<sup>h</sup> Appearance



### Elise Wiggins - Cattivella

Eater "Chef of the Year" 2017

Elise Wiggins, chef, and owner of Cattivella, will bring her special twist to Yatai, Japanese street food.

#### Menu:

\*Caciocavallo alla Brace - Grilled Sheep cheese from Sicily over grilled bread and accompaniments

- Vegetarian: N
- Gluten-free: Y without bread

\*Arrostini de Pecora - Grilled castrated sheep from the Abruzzo region with salsa verde

- Vegetarian: N
- Gluten-free: Y without bread



### Paul Reilly - Coperta /Beast + Bottle

5280's "25 Best Restaurants";

Alumnus of James Beard Chef's Bootcamp

The Alumnus of James Beard Chef's Bootcamp, and recipient of 5280 Best New restaurants with Coperta, will bring his unique culinary spin to the fundraiser with locally sourced and high-quality ingredients.

#### Menu:

\*Lamb Andouille, pickled okra, tarragon mustard

- Vegetarian: N
- Gluten-free: Y

\*Cossone Verde Stuffed Pizza Bianca, green onion, straciatella

- Vegetarian: Y
- Gluten-free: N