

ICCA Denver Culinary Immersion, September 18 – 19

Hotel: The Brown Palace

Location: 321 17th Street, Denver, CO

Phone: (303) 297-3111



Wednesday, September 18th

8:00 am – Breakfast at the Brown Palace then depart for Fruition Restaurant to meet with Chef Alex Sidel



9:00 am - We will gather at Fruition restaurant for a brief tour and then depart for Fruition Farms for a farm tour and sheep's cheese tasting

10:15 am – 12:30 pm – Tour of Fruition Farms, Colorado's first Artisanal Sheep Dairy and Creamery plus their organic farm that supplies Fruition restaurant and many other farm-to-table restaurants in Colorado's Front Range

1:30 pm – Lunch and chef roundtable discussion with Chef Jennifer Jasinski, 2013 James Beard Best Chef Southwest and owner of Rioja, Bistro Vendome and Euclid Hall restaurants. We will enjoy a tasting and tour of both Rioja and Euclid Hall restaurants. Chef Jen is also a contestant on Bravo's upcoming "Top Chef Masters"



4:00 pm – Roundtable and tasting with Frank Bonanno, chef owner of Osteria Marco and nine other concepts from Asian to Italian.

5:00 pm – Cocktails & snacks at Prohibition-style speakeasy Green Russell

6:30 pm – Dinner at Luca d'Italia, one of Frank Bonanno's award winning restaurants



9:30 pm - Nightcap in the famous Beatles Suite at the Brown Palace Hotel. The Beatles stayed here in 1964 for their concert tour stop at Red Rocks. This suite they stayed in is decorated with memorabilia from the show plus an awesome collection of their music via a vintage Wurlitzer

Thursday, September 19th

7:00 am – Breakfast at the Brown Palace Hotel with Graham Steinruck

8:00 am – Depart for a mushroom foraging expedition with Graham Steinruck, one of only three licensed mycologists in Colorado. As we venture into the woods, we will also be joined by Erin Smith, a medical herbalist and ethnobotanist who will point out other edible flowers and plants followed by a stream-side



lunch

1:00 pm – Depart for Denver

2:00 pm – Tour and tasting at Leopold Bros. Distillery

4:00 – 7:30 pm - Cook Street School of Culinary Arts will be the location for a hands-on session utilizing

the food products gathered during the past two-day tour with the addition of sponsor products. ICCA members will create a tasting menu paired with fine wines and microbrews



8:00 pm – Dinner at Old Major restaurant where Chef Justin Brunson and his staff take pride in their heritage-raised meats and nose-to-tail butchery program.

10:30 pm – Back to the Brown Palace Hotel for the final activity for the ICCA Denver Culinary Immersion or optional activities in LODO.