

## Elway's Cherry Creek - Executive Chef Tyler Wiard



The road to the ELWAY'S CHERRY CREEK kitchen for Executive Chef Tyler Wiard began in Boulder, Colorado working alongside local chef legends John Platt and David Query on the line at Q's Restaurant in the Hotel Boulderado. After a stint at Jax-Boulder, another Query restaurant, famed Denver restaurateur Cliff Young recruited Tyler as the opening executive chef of his Napa Café where Tyler's imaginative, exciting and superbly balanced food drew raves from critics.

Two separate stints as executive chef at Mel's, the brainchild of wine man and consummate maitre d' Melvyn Master and his wife Janie, provided Tyler with the chance to experience the culinary world while doing guest chef work at Aqua with Michael Mina, Citronelle with Michel Richard and Wolfgang Puck's Postrio with David and Stephen Rosenthal. Separated by his 2 years at The Fourth Story, Tyler's 7 year stretch at Mel's came during its lofty position as Cherry Creek's hottest spot and Tyler twice scored Top Denver Chef honors from 5280 magazine for his exquisite menus and flawless execution. Two invitations to cook at the James Beard House were amongst the highlights of his Mel's experience.

While at the helm at Elway's Tyler has garnered numerous accolades including critical acclaim in nearly all of Denver's print publications, multiple television appearances and even a feature in Food Network chef's Paula Deen Magazine. In 2008 and 2009, Tyler returned to the "Carnegie Hall for chefs" with 4 of Denver's top chefs to cook at the prestigious James Beard House. Tyler beat out 22 other chefs from across the country to take top prize in the 19th Annual Taste of Elegance, a national competition sponsored by the National Pork Board. A tireless supporter of local charities, Tyler appears in numerous fund-raising events each year on behalf of Elway's Cherry Creek.

<http://www.elways.com>

### Recipes

#### **1. Grilled Red Curry Shrimp, Thai Basil-Papaya Slaw, Smooth Green Curry Cucumber: Paired with Robert Mondavi Private Selection Riesling**

##### **Grilled Red Curry Shrimp, Thai Basil-Papaya Slaw, Smooth Green Curry Cucumber**

16 pieces U-10 White Shrimp-Peeled and De-Veined  
1 TB Red Curry Paste  
1 oz Thai Basil Leaves (Regular basil will work as a substitute)  
4 Green Onions- Cut Thinly on a Bias  
1 Papaya- Peeled, Seeded and Diced  
1 English Cucumber- Peeled, Seeded and Rough Chopped  
2 tsp Green Curry Paste  
4 Limes-Juiced

2 TB Rice Wine Vinegar  
2 TB Olive Oil  
2 oz of Water  
2 oz Canola Oil  
Sea Salt  
Ground White Pepper

### **Preparation**

Place red curry paste and canola oil in a mixing bowl with a pinch of ground white pepper. Mix together until smooth, add cleaned shrimp and marinate for up to 1 hour before grilling. Place cucumber in a blender with the green curry paste, lime juice, and season with salt and white pepper. Blend until smooth. If mixture is not becoming smooth add the 2 oz of water and continue to blend until smooth, check seasoning and transfer to a container. Place basil leaves, cut green onion, and diced papaya in a mixing bowl and add rice wine vinegar, olive oil, and season with salt to taste, set aside.

Pre-Heat grill as hot as it can get. Season Shrimp with salt and grill shrimp 2-3 minutes each side (there should be no more translucent color.) Ladle equal amounts of the green curry cucumber sauce in the middle of 8 plates. Place 2 pieces of shrimp on each plate. Top with the papaya slaw and serve.

## **2. Colorado Lamb Burgers, Pinot Noir Mayonnaise, Roasted Green Chile, Haystack Mountain Goat Cheese: Paired with Robert Mondavi Private Selection Pinot Noir**

### **Colorado Lamb Burgers, Pinot Noir Mayonnaise, Roasted Green Chile, Haystack Mountain Goat Cheese**

8- 8 oz Colorado Lamb Burgers  
8 Hamburger Buns  
1 Bottle Robert Mondavi Pinot Noir  
8 oz High Quality Mayonnaise  
2 Anaheim Chiles- Roasted, Peeled and Julienned  
8 oz Haystack Mountain Goat Cheese  
8 pieces of Romaine Hearts  
8 Slices Thin Red Onion  
1 Large Lemon- Juiced  
4 oz Melted Butter  
Sea Salt  
Black Pepper

### **Preparation**

Pre-Heat grill to medium-high heat. Place wine in a sauce pot and reduce to a syrup like consistency, cool. Place mayonnaise in a mixing bowl and add wine "syrup" and mix until incorporated, check seasoning and adjust if necessary with salt and pepper. Place goat cheese into another mixing bowl and add lemon juice mix until incorporated and season with salt and pepper to taste. Place lamb burgers on the grill and cook to desired temperature. Place equal amounts of butter on each bun and toast on the grill. Place equal amounts mayonnaise on each top bun and equal amounts of goat cheese on each bottom bun. Place lamb burger on bottom bun and put roasted Anaheim chile, red onion and romaine on the burger. Put on the top bun and serve.

## Earl's Restaurant - Chef Darren Sawchuk



I was born on October 15<sup>th</sup>, 1974 and grew up in North Vancouver, British Columbia, Canada.

I owe my large passion for food and wine with both of my parents. Growing up with great west coast cuisine and sit-down meals 6 nights a week pretty much set me on the right path. Basically, “live to eat” vs. “eat to live”. Thanks Mom and Dad!

I started working at earls (it is a Canadian Based Company) at the age of 15. Really, I selected earls because it was my Dads favorite restaurant and a few of my friends worked there.

Earls prides themselves of developing passionate youth into leaders and great chefs. Not knowing at the time, this location had just become the flag ship store for the chain as they were making a huge turn into the casual dining sector, bridging the gap between casual dining and fine dining. Very lucky, no doubt, to have that much spotlight and development at an early age.

I began as a dish washer and moved up through the 7 stations on the cook line throughout the latter years of High school. After graduation, I proceeded to the Prep team, which in most restaurant chains is considered entry level. Earls is a bit different. We pride ourselves on 40 plus sauces, soups and stocks, all baked breads and meat and fish production. Basically, everything made in house. Moving up through vegetable preparation and protein processing, I was encouraged to travel before committing to earls as a career at such a young age. I saved up and travelled through 14 countries in Europe for about 3 months. Upon my return, I was eager to get back into the industry and progressed up the kitchen ladder. During the movement through Saucier and Baking stations, I went to a culinary school that earls is involved with as an apprentice program. I graduated top of the class, achieving the Canadian Red Seal.

Becoming a coach and sous-chef in the same restaurant, I was able to hone my leadership skills, hiring and selection, create profitable schedules, food costs within 1% of theoretical costs. With artillery of skill-set, I was promoted to a brand earls unit about 1 hour east of Vancouver in the suburbs. After opening and turning over a profitable new store in 6 months, I was promoted to the 2nd busiest unit in Vancouver. Spending 2 years developing a team to handle extremely high volume and production, I was ready for the next step. Earls was expanding into the US market, in 1999 and the open-posting for Chef in Denver became available. After being honored with the promotion, I moved to Denver and had the responsibility to recruit, select and develop a team that we could expand into the US market with.

I am now the Executive Regional Chef for Colorado. I oversee all of the back of house operations in our 3 Colorado locations, and am additionally responsible for kitchen design, on a senior team that produces and develops menu items, traveling the world for new menu inspiration and locally and nationally for new locations. I also lead and develop, coach and mentor teams to be able to expand throughout the US. I am married to my beautiful wife, Keri-Aine. We have no children yet, but a Chocolate Lab, Zuni.

I am blessed to be able to say, at 35 years old, that I have worked for the same company for over 20 years.

Sincerely,  
Darren Sawchuk.

<http://www.earls.ca>

## Recipes

### 1. Jalapeno and Ginger Ahi Tuna Tartare: Paired with Robert Mondavi Private Selection Riesling

#### Jalapeno and Ginger Ahi Tuna Tartare

1/3<sup>rd</sup> Lb (6 oz) Sashimi Grade Tuna (1/4" Dice) \*Addition of fresh Scallops  
1 Each Fresh Jalapeno (1/8" Dice, Seeds and Ribs removed)  
1 Tablespoon Fresh Ginger, Peeled (1/8" dice)  
¼ Teaspoon Toasted Sesame Oil  
1 Tablespoon Grape Seed Oil  
1 Tablespoon White Soy Sauce (\*substitute regular or low sodium Soy)  
1 Each Avocado, ripe. (1/4" Dice)  
2 Teaspoons Yuzu Juice (\*substitute Lemon/Lime Juice)  
6 Twists Fresh Ground Black Pepper  
Sprinkle Sea Salt  
1 Tablespoon Fresh Chives (1/8" sliced)

#### Background

Perfectly diced Sashimi Grade Ahi (Yellowfin) Tuna, Avocado and Jalapeno accented with fresh Ginger and Japanese Yuzu Citrus Soy. Serve Tuna as cold as possible and the salad tossed just at the last moment. The combination between Tender/Crunchy, Salty/Creamy and Sweet/Sour with the Robert Mondavi Private Selection Riesling is what makes the taste buds dance.

#### Preparation

Just before you want to serve the Tartare, combine the Tuna, Jalapeno, Ginger, both Oils and Soy together in a bowl. Use a spatula and be delicate.

Cut the Avocado into the ¼" dice and drizzle the Yuzu Juice over. Season with Salt and Pepper.

Fold carefully into the Tuna, to keep the Avocado from mashing.

Pour into a bowl, or use a vessel to 'shape' the Tuna for elegant service. Sprinkle with the Chives.

Serve Tuna immediately with crisp Cucumber rounds and Fried Wonton Chips, as a suggestion.

## **2. Colorado Lamb Popsicles with Arugula, Mint and Fennel Salad: Paired with Robert Mondavi Private Selection Meritage**

### **Colorado Lamb Popsicles Marinade**

- 1 each 10 Bone Rack (Frenched) of Local Colorado Lamb \*pre-cut may be available
- ½ Teaspoon Kosher Salt
- ½ Teaspoon Fresh Ground Black Pepper
- 2 Each Garlic Cloves, crushed
- 1 Tablespoon Dijon Mustard
- ½ Teaspoon Dry Oregano
- 3 Tablespoons Extra Virgin Olive Oil
- 1 Each Juice of a Lemon

### **Background**

Well seasoned, grilled and rested Colorado Lamb Loin, set beside a contrasting Wild Arugula, fresh Mint and bay Fennel Salad with a Lemon Olive Oil Vinaigrette. The Mild gaminess of the Lamb is accented by Mustardy Arugula, sweet mint and crunchy bit and mild Anise flavor of the baby Fennel. The richness of the Lamb and tanginess of the Arugula and Feta Cheese pairs well with the Robert Mondavi Private Selection Meritage.

### **Preparation**

Start with a fairly trimmed (frenched) Rack of Lamb. Carefully cut between each bone, producing perfect little Lamb Chops (popsicles).

In a bowl, mix together the Salt, Pepper, Garlic, Dijon, Oregano, Olive Oil and Lemon Juice. Set aside for 30 minutes to allow the Oregano to soften and the flavors to come together.

Add the Lamb Popsicles to the bowl, bone-up. Dip, drag and Rub the Meat with the Sauce. Try and keep the Bones clean of marinade. Set Aside to remove chill and to allow the marinade to impart its flavors, about 15-30 minutes.

Place marinated Lamb on a Grill pre-heated on high heat. You want a good heat source to slightly char the outside of the Lamb which provides the nice smoky contrast. Drizzle the excess marinade over the Lamb. Gentle flare-up created from the Olive Oil is what we are looking for. Traditionally Lamb is served Medium Rare to Medium. The inside should be pink throughout and warmed through. Depending on your grill, this may take as little as 1-2 minutes per side.

Set aside, allowing the Lamb to 'rest', while you toss the Salad.

### **Arugula, Mint and Fennel Salad**

- 2.5 oz (1/2 package) Baby Arugula Leaves (pre-washed and dried)
- 2 oz Package Mint Leaves (stems removed and lightly torn)
- 1 Each Baby Fennel (wash and sliced paper thin across the bulb) \*Mandolins work well for this
- 1 Each Lemon Zest (wash and use a rasp to remove the colored skin)
- ½ Each Juice of a Lemon
- 1 Teaspoon Honey
- 1 Tablespoon Extra Virgin Olive Oil

2 oz Feta Cheese (crumbled)  
Pinch to taste Sea Salt  
6 Twists Fresh Ground Black Pepper  
Sprinkle Pomegranate Seeds OR Dried Cranberries OR Dried Cherries

### **Preparation**

Wash, Zest and Squeeze the Lemon into a bowl. Add the Olive Oil and Honey and whisk to combine. Set Aside.

Place the Arugula, Mint and Fennel into a bowl, large enough to toss the salad in.

Pour over the Vinaigrette and season with Salt and Pepper to taste.

Toss gently and pile high in the middle of a large platter.

Sprinkle with Feta Cheese and the Fruit.

Lay the Lamb Popsicles around the perimeter, in a tidy fashion.

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## **Argyll GastroPub - Chef Sergio Romero**



Chef Serge has truly come into his own at Argyll, taking on the challenge of bringing modern “GastroPub” cuisine to Denver, winning numerous awards and critical acclaim:

- “Best Mac-n-Cheese in Denver” Gabby Gourmet 2009 Cook-Off
- “His Plates were tiny symphonies, not a cluster of solos, and each bite was improved by every ideally wedded element” Jason Sheehan, Westword
- Winner – Best New Restaurant in Denver 2010 - Westword.

[www.argyllpub.com](http://www.argyllpub.com)

## **Recipes**

### **1. Sea Scallops: Paired with Robert Mondavi Private Selection Riesling**

#### **Sea Scallops**

12 ea. Sea scallops

4 Tbsp. unsalted butter (divided)  
1/2 c. minced shallots  
1 ea. minced garlic  
1/4 c. chopped parsley  
1/3 c. RM Riesling  
1/2 c. baby heirlooms (sliced in half)  
1/4 c. parsley leaves  
1/2 c. cooked edamame  
1/4 c. Marcona almonds (cut in half)  
Walnut oil  
Olive oil  
Salt  
Pepper

### **Preparation**

Put scallops on a kitchen towel to remove any excess liquid from the scallops. Salt and pepper the scallops at this point as well.

As scallops are drying toss the baby heirlooms and edamame in a small mixing bowl with walnut oil, olive oil and lemon juice. Put them aside to marinate as you cook the scallops.

In a very large sauté pan, heat 2 tablespoons of the butter over high heat until it begins to bubble and add the scallops.

Brown scallops on one side without moving them, about 2 minutes, then turn over and sear scallops on the other side. The quicker the sear the better the end result, as you don't want to have an over cooked scallop.

Remove the scallops from the pan and add the remaining butter, shallots and garlic and sauté for 2 minutes, or until shallots and garlic are opaque.

Add wine, cook for a couple of minutes, season to taste with salt, pepper and lemon juice. Add parsley leaves and Marcona almonds to salad, season with salt and pepper.

Place scallops on plate, spoon some of the pan sauce over scallops and serve

## **2. Glazed Pork Ribs: Paired with Robert Mondavi Private Selection Pinot Noir**

### **Glazed Pork Ribs**

3 lb. Pork short ribs  
1 c. light brown sugar  
2 tbsp. kosher salt  
2 tsp. paprika  
2 tsp. cayenne  
1 tsp. ground allspice (toasted)  
1 tsp. pepper flakes  
2 tsp. garlic powder  
2 tsp. onion powder

1 tsp. white pepper

**Preparation**

Combine all dry ingredients in small bowl and mix well.

Cut ribs into 4 bone sections for easier handling.

Rub ribs with dry mix, wrap in plastic wrap and let marinate in fridge for 12 hours.

Remove plastic wrap from ribs sear ribs on the "hot spot" of the grill meat side down, turn ribs 90 degrees to get a nice cross hatch mark on the ribs.

Remove ribs from grill, lower grill to 250 degrees, place ribs back on grill meat side up and grill for about 2 hours or until tender, but not falling off the bone.

Cut the ribs into individual riblets and serve with your choice of side.