

Coohill's Restaurant – Chef Tom Coohill



Chef Tom Coohill is in the process of opening a new restaurant at the gateway into Lower Downtown Denver (LODO). COOHILL'S RESTAURANT is located at the corner of Wewatta and Speer Boulevard, with easy access and abundant parking. LODO is the largest historic district in the United States, as well as being the entertainment center of the city of Denver. The restaurant will be strategically overlooking the popular pedestrian and bike path that runs along Cherry Creek. The restaurant is within walking to the Convention Center, Pepsi Center, Invesco Field, Coors Field, and Union Station, The 16th Street Mall and all major Downtown Hotels. In addition to lunch and dinner the restaurant will be open for grab and go organic coffee and homemade pastries. Our new concept will be an exciting hip gathering spot, featuring Chef Coohill's culinary creations, accompanied by innovative hand-crafted cocktails, wine and specialty beer. Our trend-setting décor with a Chef's Counter and communal dining will add to the vibe that will kick off our daily happy hour.

The restaurant concept is based around Chef Tom Coohill's award winning cuisine as well as the authentic casual bars and restaurants in Europe. Our niche will be a focus on local, regional, organic, and farm fresh food. We will be serving a variety of light foods on our menu, which will appeal to both the fine diner and someone stopping by for a spirited drink at the welcoming bar area and outdoor terrace. Those attending any event will be within walking distance of the restaurant with parking located in our building.

The restaurant will offer a sharing menu that allows diners the option of everything from small to large meals. Our service will suite their schedule, whether it be a quick bite on-the go or an enjoyable evening lingering over great food. A meal can be constructed of any selection of small or large plates, chosen at the whim of the diner rather than dictated by order and tradition. Fresh crudo salads, cheese or salumi selections, warm cassoulets are served in whatever order diners desire. Large plates such as pasta, fresh seafood, local vegetables, grilled and smoked meats can be shared among a group or ordered as a meal unto themselves. Our dishes represent everyday foods of the Mediterranean recalling the communal, unhurried approach to dining that has become so popular throughout today's world, oft forgotten in today's hectic pace.

Focusing on wines from the Americas, and Europe the list will offer wines priced between \$15 and \$90 a bottle. A large selection of the wines will be offered by the half glass, full glass and quartino, encouraging guests to experiment with our wide selection. The bar also offers an unusual selection of local micro brewed, Italian and Belgian beers selected to best complement Chef Coohill's cuisine. Sherries, ports, sparkling wines in addition to hand-crafted cocktails and nonalcoholic beverages round out the beverage list.

Opening Date: Third Quarter, 2011

Founder: Tom Coohill

Winner of the U.S. Chef's Open, Georgia Chef of the Year, first place winner of the Georgia Seafood Challenge, Guest Chef at Cordon Bleu in Paris, and Guest Chef at the James Beard House in New York are just a few of the accomplishments that have placed Chef Tom Coohill at the top of America's culinary masters. Chef Coohill has been cooking since he was 17. Introduced to French cuisine at L'Auberge des Champs in Kentucky, he rapidly moved through successful apprenticeships under world-renowned Master Chefs Patrick Healy (Le Ste. Germaine in Los Angeles), Jean Banchet (Chicago's Le Francais), and Raymond Thuilier (the three-star L'Oustau de Baumaniere in France). Chef Coohill settled in Atlanta Georgia as chef at The Abbey and then The City Grill.

Chef Coohill opened the renowned Ciboulette restaurant in Atlanta in 1992, which *Conde Nast Guide* placed in the top 10 and *Esquire* placed in the top 25 nationwide. Widely featured in the media, including appearances on *CNN*, *The New York Times*, *The Wall Street Journal*, *Gourmet Magazine*, *Southern Living*, *Art Culinaire*, and *USA Today*.

From 1996 to 2002, Chef Coohill also owned and operated Coohill's a Steakhouse and Bar, a popular Midtown Atlanta restaurant that featured seafood and "Steaks with a Southern Flair."

Architect: Semple Brown

A Denver based, award winning restaurant design firm. www.sbdesign-pc.com.

Landlord: Crestone Partners LLC and General Electric Pension Trust are partners in Wewatta-Wynkoop PT, LLC, the Landlord

Building: 1400 Wewatta Street, Denver, Colorado

A 300,000 square foot, class A office building completed in early 2009. 1400 is home to a host of national firms, including Chipotle's world headquarters, Grubb and Ellis Colorado regional offices, McKenna and Long (national law firm), Dorsey and Whitney (international law firm), Townsend Townsend and Crew (national law firm), Commerce Bank Colorado Headquarters, George K. Baum (international bond underwriting firm), and Gallagher Enterprises. In addition, one of the two towers has 22 private residences, part of the over 12,000 downtown residents located within a mile radius of the building.

1400 is winner of the National Association of Office Parks (NAIOP) Building of the year award in 2009.

Recipes

1. Grilled Snake River Ranch American Kobe Strip Loin with Fingerling Potatoes and Green Bean Salad and a Creamy Pepper Dressing: Paired with Robert Mondavi Private Selection Meritage

Steak:

Ingredients:

(2) 16 ounce thick cut strip steaks

Preparation:

- Season steak on both sides with salt and black pepper
- Grill on high to temperature

Green Bean Salad:

Ingredients:

1/2 lb Green beans

1 head Bibb lettuce

1 TBS Minced Shallots

1 TBS Sliced chives

Tarragon and chervil sprigs

Preparation:

- Clean beans rinse under cold water and set aside.
- Wash potatoes season with salt and black pepper and olive oil and roast in a 350-degree oven until tender.
- Bring to a boil 1 gallon of salted water. In a large bowl set aside an ice water bath.
- Blanch beans in boiling until al dente and remove from boiling water into ice water bath.
- Drain beans and mix with shallots, chives and dressing.
- Garnish with Tarragon and Chervil

Creamy Pepper Dressing:

Ingredients:

½ tsp Fresh ground black pepper

¼ Red wine vinegar

¼ Cup Honey

¾ Cup Garlic mayonnaise

¼ Cup Buttermilk

½ Cup Sour cream

Preparation:

- Simmer black pepper, honey, and vinegar. Reduce to about ¼ cup total. Remove from heat.
- Whisk together mayo, buttermilk, and sour cream.
- Whisk cold together with warm liquid and season with salt and fresh ground black pepper, refrigerate

2. Chilled Asparagus Oven Dried Tomatoes and Dijon Sherry Vinaigrette: Paired with Robert Mondavi Private Selection Riesling

Chilled Asparagus:

Ingredients:

1 Bunch asparagus
6 Tomatoes of your choice
2 Cloves garlic
3 oz Extra virgin olive oil
2 TBS sliced chives
Salt and fresh ground black pepper

Preparation:

- Cut tomatoes in half and chop garlic.
- Toss tomatoes , garlic olive oil, salt and pepper in a bowl
- Dry in the oven at 200 degrees for 2 hours or until about half the size
- Set aside to cool
- Peel asparagus and blanch in boiling water and shock in ice water

Dijon Vinaigrette:

Ingredients:

1 egg yolk
1 TBS Dijon mustard
1 TBS Aged sherry vinegar
1 tsp Red wine vinegar
1 tsp Balsamic vinegar
¼ cup Extra virgin olive oil
¼ Olive oil
1 TBS sliced chives
Salt and cracked black pepper to taste

Preparation:

- Mix egg yolk and sherry vinegar
- Slowly add extra virgin olive oil and then regular olive oil slowly
- Add remaining vinegar, salt and pepper
- Add chives and if too thick, thin with a little cold water

Earls – Chef Darren Sawchuk



I was born on October 15th 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

Recipes

1. Grilled Certified Angus Beef Ribeye topped with a Chimichurri sauce, served with Grilled Corn Wheels, Kissed with a Lime Mayo and Rolled in Cotija Cheese: Paired with Robert Mondavi Winery Pinot Noir

Chimichurri Sauce (Makes 1 CUP)

INGREDIENT	AMOUNT
Fresh Parsley (Washed, trimmed and rough chopped)	1/2 cup
Fresh Cilantro (Washed, trimmed and rough chopped)	1/4 cup
Extra Virgin Olive Oil	1/4 cup
Red Wine Vinegar	1/4 cup
Dijon Mustard	1 T
Whole Garlic Cloves (rough chopped)	3 each
Crushed Red Pepper	1/2 teaspoon
Ground Cumin	1/2 teaspoon
Salt	To taste
Fresh Cracked Pepper	To taste

Place all ingredients into a food processor. Pulse until roughly chopped and well combined. Taste and adjust seasonings to your desired tastes. Make 2-3 hours ahead and allow flavors to come together, at room temperature.

Lime Mayo (Makes 1 CUP)

INGREDIENT	AMOUNT
Hellman's (Best foods) Mayonnaise	3/4 cup
Lime Zest	From 2 Limes
Lime Juice	From 1 Lime
Ground Cumin	1/2 teaspoon
Chili Powder	1/2 teaspoon
Salt	To taste

Place all ingredients into a mixing bowl and stir to combine. Place in fridge and hold for one hour before using to allow flavors to develop.

Steak:

Over very high heat, grill your favorite CAB Steak (seasoned with Salt and Pepper to taste) to your desired doneness. Allow to rest for 5 minutes. Slice against the grain into thin slices.

Shingle out over a platter and drizzle with Chimichurri Sauce. Serve more on side if desired.

Corn:

Over very high heat, grill pre-boiled Corn on the cob until the Corn is about 20% charred.

Allow to cool for a couple minutes, and brush lightly and completely with Lime Mayo.

Roll in finely shredded Cotija Cheese.

2. Citrus and Spice Marinated and Seared Mahi Mahi set in a Grilled Flour Tortilla with Freshly Shaved Cabbage, Valentina Crema, Fresh Mango and Avocado Salsa: Paired with Robert Mondavi Private Selection Riesling

Mahi Mahi Marinade (makes 1 cup of Marinade)

INGREDIENT	AMOUNT
Extra Virgin Olive Oil	1/2 cup
Lime Zest	From 2 Limes
Fresh Cilantro (washed, trimmed and finely chopped)	1/4 cup
Fresh Garlic (finely grated)	2 cloves
Ground Cumin	1 teaspoon
Ground Coriander	1 teaspoon
Salt	1 teaspoon

Place all ingredients into a mixing bowl and stir to combine. Place in fridge and hold for one hour before using to allow flavors to develop.

INGREDIENT	AMOUNT
Mahi Mahi fillets cut into 3/4" strips	1 pound
Fish Taco Marinade	1/3 cup

Gently mix together and cover in plastic wrap. Allow to marinate overnight, minimum 12 hours.

Valentina Crema

INGREDIENT	AMOUNT
Hellman's (Best foods) Mayonnaise	1/2 cup
Sour Cream	1/3 cup
Lime Juice	From half of a Lime
Garlic (finely grated)	1 clove

Ginger (finely grated)	1 teaspoon
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Place all ingredients into a mixing bowl and stir to combine. Place in fridge and hold for one hour before using to allow flavors to develop.

Mango Avocado Salsa (Makes 2 CUPS)

INGREDIENT	AMOUNT
Fresh, Ripe Mango (Peeled, seeded and 1/4" diced)	1 each
Roma Tomato (Seeded and 1/4" diced)	2 each
Avacado (1/4 diced)	1 each
Fresh Cilantro (Washed, trimmed and finely chopped)	2 T
Lime Juice	From 1 Lime
Honey	1 tablespoon

For the Tortilla:

1. Brush a very hot grill, lightly in oil. Immediately add a couple small (6") Flour Tortillas and sear on both sides for about 5-10 seconds. The shell should start to blister and create nice smoky grill lines. Do not overcook, as the shells will become too dry. Do these shells 2 at a time, and oil in between each new batch. Stack cooked shells together and use within 10 minutes, as you proceed to cook the Mahi Mahi.

For the Mahi Mahi:

1. On the same hot grill, wipe clean and oil again. Place Mahi Mahi pieces over the grates and cook for about 90 seconds per side to just cook the fish through. Season lightly with salt as you grill the fish.

Putting it all together:

1. Place a shell onto the plate and add desired amount of freshly shaved cabbage in a line down the middle.
2. Add 1 Tablespoon of Valentina Crema.
3. Add a piece of the Mahi Mahi, right on top.

4. Add 2 Tablespoons of the Mango Avocado Salsa, right on top.
5. Gently fold into the Taco and enjoy.
6. Add freshly squeezed Lime Juice if desired.