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Modern Mexican Restaurants
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Zengo

**Master Chef Richard Sandoval collaborates with
Award Winning International Designer Jeffrey Beers to bring
an energetic palette of food and design to Downtown Denver**

Denver, Colorado, February, 2004 – Fresh off his successful New York City launch of Pampano which *Esquire Magazine* named one of **“the best new restaurants in America”** in 2003, Mexico City born **Richard Sandoval** opens Zengo located in Riverfront Park in downtown Denver (1610 Little Raven, 720-904-0965).

In collaboration with award winning **International designer Jeffrey Beers** (Rumjungle & China Grill, Las Vegas; Daniel Boulud’s DB Bistro Moderne, New York City) and **Chef de Cuisine Troy Guard, Chef/Owner Sandoval** merges the Latin foods of his upbringing with the Asian ingredients and techniques of Chef Guard who has trained in the US and Asia under some of the finest Asian chefs including famed restaurateur Roy Yamaguchi (**Roy’s Restaurant in Hawaii, New York, Tokyo and Hong Kong**).

When asked why he chose to focus on this combination of Mexican and Asian foods Chef Sandoval states, “just as Japanese chefs who emigrated to South America applied their skills to the local ingredients, I have always longed to bring my Latin roots to Asia in a similar manner. The menu at Zengo has done just that.”

The 200 seat restaurant combines the clean lines of Japanese craftsmanship with Mayan and Peruvian-inspired visuals. Banquettes are colorful, chairs are hand-carved, and a curvaceous orchid pattern dances from floor to ceiling. Sushi and ceviches are given their own stage at the custom designed ceramic tiled bar, dressed in glass river stones. The adjoining lounge features bento-box shaped rooms while the spacious open kitchen showcases the chefs at their best, alongside flaming woks and sushi stations.

Zengo translates to “give and take” and illustrates the union of two chefs – each with their own expertise – and the communal nature of the dining experience at Zengo. As a result, a new gastronomic vocabulary is introduced, exposing even the most seasoned diner to a myriad of new ingredients.

Guests can feast on a menu based on sampling. Choices include **Kobe Beef stone-cooked** tableside and the Angry Zengo Sushi Roll with **sesame chipotle rouille yellowfin tuna**. **Dim sum** boasts Latin twists featuring temptations like **Pork Dumplings with Chile Piquin** sauce or **Potstickers with lobster and rock shrimp**. From the sea comes Mexico’s smoky **chipotle sauce** blended with **Japan’s** indigenous **miso** in an adaptation of **Black Cod**. And from the land comes **Colorado’s own local lamb, suffused with hoisin and adobo**. **Aromatic Arroz Frito with pork and shrimp, Thai style rice noodles** or **Bay Bok Choy** complete every global meal.

Cocktails at Zengo join the spirits and fruits of the Far East with Latin America. The **Mojito Cuzco** – *mint, muddled with cucumber and fresh squeezed lime, topped with Bacardi and a splash of Midori* provides a cool counterpoint to the spicy menu, while the **Huetzi** gives a *gingered edge to the supreme vodka cocktail*. A list of **tequilas, sakes** and **martinis accented with fresh fruit purees** – from guava to pineapple – gives loungers a reason to buzz.

According to *The New York Times* Richard Sandoval “...delivers inventive, sharply executed dishes that keep the taste buds busy” which is evident in his **2004 Zagat Guide “standing ovation”** for Pampano. The owner of five restaurants (**Tamayo & Zengo, Denver; Pampano & Maya, NYC; Maya, San Francisco, Isla, Las Vegas’ Treasure Island**) and the soon-to-open, **Zengo in Washington, DC** raises his native Mexican cuisine to a whole new level as he collaborates with Chef de Cuisine Troy Guard and Internationally recognized designer Jeffrey Beers.