

For Immediate Release

Contact:

Jennifer Danquist

Tel. 303.825.0662

Jennifer@modernmexican.com

**Chef Richard Sandoval is Proof:
Denver dining isn't just 'Meat & Potatoes' anymore**

“Zengo... is the next piece of the culinary puzzle being assembled by restaurateur Richard Sandoval, who in this town has made a name for himself with Tamayo in Larimer Square.”

– Kyle Wagner, *Denver Post*, 3 ½ stars

In Denver, change is in the air. What was traditionally thought of as a restaurant landscape dominated by steak and potatoes is quickly becoming the site of a fast-growing, creative culinary scene.

In March 2001, Chef Richard Sandoval entered Denver with his *Modern Mexican* cuisine. In a city where burritos and chimichangas satisfied, Sandoval dazzled Denver's up-and-coming downtown Larimer Square with flavor rich Tamales paired with sweet Chipotle, Chile Relleno bursting with Manchego and Tamarind Glazed Tuna. A new face of Mexican cooking emerged, and the crowds quickly followed. Tamayo became not only a benchmark against which fine Mexican food is measured, but has contributed to the elevation of Denver's dining expectations. And Sandoval's flair for Mexican cuisine spread. As one of the first haute Mexican restaurants in Denver, Tamayo became the training ground for many cooks who would go on to other Mexican eateries, taking this modern adaptation of Mexican cooking with them.

After years of success, a more adventurous concept beckoned. Together with Chef John Calloway, East-West Partners of Riverfront Park and internationally-known designer Jeffrey Beers, Sandoval opened **Zengo** in February 2004. His fresh approach to marrying Latin and Asian cuisines with finesse and sophistication was an immediate success. Coconut, lime, mint and achiote mingle in a zesty ceviche while the Won Ton Taco pairs pickled ginger and mango with rare Ahi Tuna. The effect is modern and adventurous, answering the call of the ever-evolving, hungry Denver diners.

Since Zengo's opening, Sandoval remains focused on his goal – to explore dining in Denver to its fullest. In May 2004, he opened the **Rooftop Lounge at Tamayo**. Located on Tamayo's rooftop, it features a backdrop of the Rockies, selections from an outdoor grill and raw bar, specialty cocktails and live music. Until the wee hours, the lounge thrills young and hip Colorado residents, offering yet another Modern Mexican experience.

Richard Sandoval, among other celebrated chefs such as Kevin Taylor and his eponymous restaurant, has helped to pave the way for the new top toques who have splashed onto the Denver dining scene, among them Brian Nagao of Mao and Frank Bonanno of Mizuna.

Hats off to Denver!