

FOR: THE ST JULIEN HOTEL & SPA
900 Walnut St.
Boulder, CO 80309
720.406.9696
877.303.0900
www.stjulien.com

FOR IMMEDIATE RELEASE
June 21, 2007

FROM: WAGSTAFF WORLDWIDE
Ty Bentsen/Maité Conway
323.871.1151
tyb@wagstaffworldwide.com
maite@wagstaffworldwide.com

**SUMMER MENUS AT JILL'S RESTAURANT HIGHLIGHTS INVENTIVE
METRO-AMERICAN CUISINE BY EXECUTIVE CHEF JASON ROGERS**

*Fine dining at Boulder's St Julien Hotel & Spa offers new seasonal specials
focusing on local, organic ingredients*

(Boulder, Colo.)—Fresh Rocky Mountain fare takes center stage in the inspired cuisine of Executive Chef Jason Rogers at Jill's Restaurant at the St Julien Hotel & Spa. Committed to using local, organic produce, and humanely farmed meats in his dishes, Rogers' latest menus highlight his talent for crafting American fare with influences from all regions of the country, while remaining decidedly Boulder in its execution.

"One of the great things about living in Boulder is the availability and variety of produce this time of year," Rogers says. "In creating menus for Jill's, we are able to really take advantage of this and offer diners ingredients that are not only organic, but also locally grown—which makes all the difference in taste."

In addition to the restaurant's commitment to using fresh, local produce, Rogers' is a proponent of being as eco-friendly as possible, launching a property-wide composting initiative and recycling cooking oil for biodiesel. The hotel, too, has adopted a greener policy when it comes to food and animal products. No leather is used on property; veal is not served at Jill's, nor is live shellfish or lobster, as these animals are routinely shipped to the kitchen still alive.

Showcasing the farm fresh ingredients he procures each week at the Boulder Farmer's Market, Rogers has created a number of summer specials such as: Chiogga Beet Ravioli with Poppy Seed Butter, Gorgonzola Cream, Toasted Walnuts, and Parmigiano Reggiano (\$14); Roasted Baby Apples and Humboldt Fog Cheese with Toasted Pralines, Saba Sour Cherries, and Arugula (\$10); and All-Natural

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SUMMER MENU AT JILL'S/Add One

New Zealand Beef Tenderloin with Colorado Blue Cheese and Ham stuffed with Anaheim Chilies and Bordelaise sauce (\$29).

Jill's offers extensive choices for breakfast, lunch, and dinner. Breakfast favorites include: Boulder Benedict featuring Organic Eggs, Wilted Watercress, Seared Tofu, and Truffled Hollandaise (\$8.25) and Local Cured Lox & Moe's Bagel served with Cream Cheese, Capers, Onions, Parsley, and Lemon (\$14.50). For lunch, guests can feast at the Tuscan Table, which offers Italian specialties, such as Stromboli, Antipasti, and freshly baked breads (\$9.95). Also on the menu are the signature "Saint" burger, topped with Balsamic Onions, Roasted Green Chilies, Capicola Ham, and Vermont Cheddar (\$14); and the "Mother-in-Law" sandwich—a recipe adapted by Rogers from his wife's mother—which includes Boneless Pork Ribs, Sauerkraut, and Gruyère on Rye (\$9). Dinner selections balance hearty and light, with offerings like Artichoke "Bouillabaisse," with Saffron-Poached Fennel, New Potatoes, Tomatoes, and Celery Hearts (\$15); and Spiced Colorado Rack of Lamb, with Rosemary Roasted Cippolini Onions, Red Peppers Marmelata, and Root Vegetable Mash (\$32).

Rogers' taste for culinary adventure started at an early age, and continued after pursuing a physical therapy degree from the University of Illinois at Chicago, during which time he also worked at various restaurants in the famous Little Italy neighborhood of the city. After a stint in Iowa City, where he worked as a butcher and baker at the New Pioneer Co-Op, Rogers landed at The Whitehall, a boutique hotel in Chicago, where he apprenticed under Chef Jessie Llapitan. [Next](#), he moved to Colorado in 1997 and worked as the chef de cuisine at the Alfredo's and Chaps restaurants at the Vail Cascade Resort.

Deleted: Following Llapitan (this just sounds funny...flow?)

From 1999 to 2002, Rogers worked as the executive chef at the St. Regis Hotel and Spa in Aspen. He opened Olives with the famed Todd English and went on to replicate this popular restaurant in Boston, Washington, D.C., and New York City. Rogers next worked as executive chef with Chef Luke Palladino on the award-winning Specchio, Ombra, and Risi Bisi, all located in the Borgata Casino and Spa in Atlantic City. Returning to Colorado in 2005, Rogers found in Boulder, at the St Julien, a chance to be a part of the burgeoning dining scene that has put this city on the culinary map. At Jill's, Rogers brings his culinary vision to life, creating a menu light and full of flavor that showcases the incredible ambiance and natural beauty of the St Julien to a discriminating, food-savvy audience.

The St Julien Hotel & Spa, a distinguished member of Preferred Hotels and Resorts, offers guests a combination of world-class accommodations and service melded with Boulder's unpretentious hospitality. The hotel features 201 guest rooms, a 10,000-square-foot St Julien Spa and fitness center, and Jill's Restaurant, which boasts the best in Colorado fresh fare—all with a beautiful view of the Flatiron Mountains. Located just 45 minutes northwest of Denver, Boulder is consistently ranked as one of the most livable cities in the country and is famed for its natural beauty, welcoming atmosphere, hip, urban culture, its proximity to the Rocky Mountains and over 300 days of sunshine a year. For more information about the St Julien Hotel & Spa, please call 720.406.9696 or visit www.stjulien.com. For more about Jill's Restaurant, see www.jillsdining.com or call 720.406.7399.

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