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For more information

Contact: Kitty Clemens

719-321-8561 or Kitty@Clemens.com

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6th Annual Taste of Manitou Sets Mouthwatering Menu *Fundraiser is a celebration of Colorado wine and cuisine.*

It's the perfect night: an historic setting and delectably delicious dishes created by premier local chefs paired with wines of Colorado combine to make an evening to remember. Set for September 25, the 6th Annual Taste of Manitou is a fundraiser for the Manitou Springs Economic Council.

"This is a celebration of Colorado wine and cuisine," said Kitty Clemens, Director of the Manitou Springs Economic Council. "Manitou's finest chefs will be showcasing their best creations." Participating wineries include Cottonwood Cellars and Two Rivers. The event begins at 5:30 p.m. with cocktails and a silent auction. The menu is 5-star all the way: Cocktail hour opens with Savory Rhubarb Tart, Mini Sage Custard, Salmon Lox and Mini Forest Mushroom Financier, presented by The Briarhurst Manor. Dinner begins at 6:45 p.m. with an appetizer of Rocky Mountain Striped Bass with Stranahan's Colorado whiskey butter sauce and whipped Arkansas Valley sweet potato and wilted chard, presented by The Craftwood Inn; a salad of Mizuno greens, seared Shiitakes, baby corn shoots, cucumber, Daikon scallions, and an Asian dressing of fresh ginger, tamari and mirin, presented by Adam's Mountain Café; Rocky Mountain Duet Colorado Lamb with apple and apricot, smoked Idaho Ruby Trout with Bing cherry and Mint-infused Bulgar wheat, presented by The Cliff House at Pikes Peak.

The evening concludes with a dessert buffet and dancing on the third floor pavilion of the Cliff House East. The buffet includes: French Vanilla Bean Cheesecake drizzled with milk chocolate fondue, Banana Rum Flambé with a Petite Crepe with a flirty whipped cream topping, Decadent Peanut Butter Pie drizzled with rich chocolate sauce, presented by The Mona Lisa Fondue Restaurant, The Coquette Creperie and The Stagecoach Inn. Coffee is compliments of the Spice of Life and vegetarian and gluten free options are available upon request.

The event is known for its spectacular tablescapes, designed by local artists and sponsored by Manitou merchants. 2009 table presentation sponsors include: Black Cat Books, Commonwheel Artist Cooperative, Coquette Creperie, Crying Out Loud, Garden of the Gods Trading Post, Girl of the Golden West, Mountain Living Studio, Noa's Art Photography, Patsy's of Manitou, Pikes Peak Chocolate, Pikes Peak Cog Railway, Retro Moto Toys, Safron, The Ten Spot and Twigs of Manitou. Tickets for Taste of Manitou are \$80 per person. Limited seating is available, so RSVP by September 21, 2009. Call 685-9741 or visit www.tasteofmanitou.com

Created by the City of Manitou Springs and the Metropolitan Parking District, the Economic Development Council was formed to address all business-related issues. Based on the belief that successful economic development blends long-term initiatives and immediate actions, the EDC works to form partnerships that make both types of economic development come to fruition.

Manitou Springs has its roots as a health resort and an artists' colony and boasts a diverse population; support for the culinary, holistic, visual, literary and performing arts; and a colorful history. Manitou was recently lauded as one of the coolest small towns in the country by *Budget Travel* magazine.

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