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The AAA Companion

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DINING

Making a splash

By Linda DuVal

Editor's note: One of a series featuring Colorado's AAA Four Diamond restaurants.



**Restaurant Kevin Taylor,
Hotel Teatro**
1100 14th St., Denver
303-228-1100 or 888-727-1200



Chef Kevin Taylor

Colorado native Kevin Taylor made a splash on the Denver dining scene at the tender age of 25, when he opened Zenith American

Grill. He quickly earned not just a local, but national, reputation for culinary excellence, and finally put his name on the restaurant at the Hotel Teatro, where his cuisine has rated Four Diamonds for most of the past decade.

His food is luxurious, but contemporary. Guests are treated to the traditional niceties, including the finest china, crystal and silver. He is famous for his smoked sweet corn soup with barbecued shrimp and for his open-faced ravioli with lobster and asparagus. He often says he wants "every guest to be wowed" and admits that he strives for perfection in every dish.

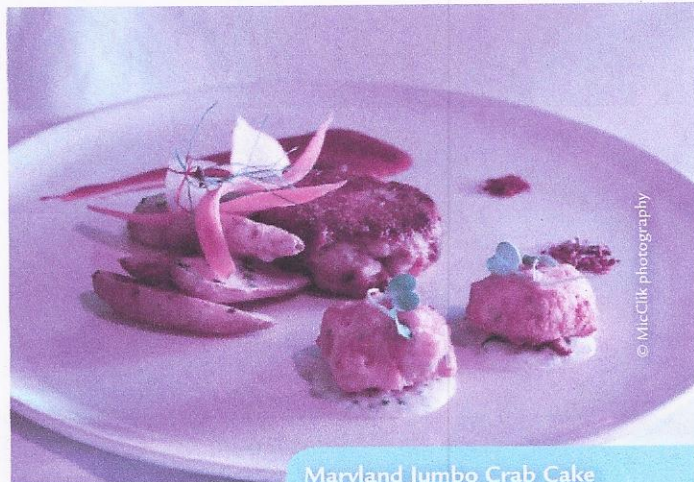
"I am constantly looking for ways to improve myself, the food ... and the ambiance," Taylor says. "Food is just a portion of the overall experience. I often ask myself, 'How can contemporary cuisine be better?' and go from there."

**Charles Court,
The Broadmoor**
1 Lake Ave., Colorado Springs
719-577-5774 or 866-381-8432

Born in Colorado and raised in Minnesota, Chef Gregory Barnhill served under some of the best chefs in both states before coming to The Broadmoor and assuming head duties at the elegant Charles Court, one of the hotel's Four Diamond restaurants. Dining at lakeside is particularly fun in the summer, when the doors open onto the night and diners can see ducks and swans paddling by.

Barnhill seeks "the best local products in season, combining a traditional culinary foundation with cutting-edge techniques." His signature culinary style uses "contrasting flavors and textures in every dish" (e.g., sweet with sour, hot with cold, soft with crunchy).

One of the dining room's most popular items is the crab cakes entree, made with the "world's best crab," from Maryland. If he ever took it off the menu, he says, "there would be rioting in the streets!"



Maryland Jumbo Crab Cake

© MicClik photography

Mini Crab Cakes with Chili Remoulade

INGREDIENTS

Makes 16 Crab Cakes

1/2 cup Minced Yellow Onion
1/2 cup Diced Yellow Pepper
1 tbsp. Olive Oil
1 lb. can Backfin Crab Meat
1 cup Mayo
1 cup Bread Crumbs
2 tbsp. Old Bay Seasoning
1/4 cup Chopped Parsley
1 lb. can Jumbo Lump Crab Meat
Vegetable Oil for Frying

DIRECTIONS

1. Sauté yellow onion and pepper in olive oil. Remove from heat and chill.
2. Mix together backfin crab meat, mayo, bread crumbs, parsley and Old Bay.
3. Add chilled yellow onions and peppers.
4. Fold in jumbo lump crab meat and form into cakes.
5. Fry in vegetable oil 2 minutes on each side.
6. Serve with Red Chili Rémoulade.

RED CHILI REMOULADE

Makes 3 Cups

2 Large Egg Yolks
1 tbsp. Dijon Mustard
1 cup Vegetable Oil
1 tsp. Tabasco
1 tsp. Worcestershire Sauce
1 tbsp. Freshly Squeezed Lemon Juice
1/4 tsp. Kosher Salt
1/8 tsp. Cayenne Pepper
2 tsp. Minced Capers
2 tsp. Minced Shallots
1 1/2 tsp. Minced Fresh Tarragon
1 tsp. Minced Fresh Italian Parsley
2 tsp. Minced Red Bell Pepper

DIRECTIONS

1. In a medium mixing bowl, whisk egg yolks and Dijon mustard until eggs are broken up and evenly blended.
2. Continue whisking and slowly add oil by pouring it down the side of the bowl in a thin stream.
3. Once all the oil is added, whisk in Tabasco, Worcestershire, lemon juice, salt and cayenne pepper until well incorporated.
4. Mix in capers, shallots, tarragon, parsley and red bell pepper until blended.

Courtesy of The Broadmoor/Charles Court