

The Story

The **Kevin Taylor Restaurant Group**, created by chef and restaurateur Kevin Taylor currently comprises five unique Denver restaurants, two catering operations, a summer restaurant in Central City, and a new facility breaking ground in Broomfield, Colorado. Although each restaurant's menu and style offers diners a singular experience, Taylor's belief in fresh ingredients and beautiful presentation is a common thread throughout all his operations.

In 1987, at the age of 25, an ambitious and self-taught chef Kevin Taylor opened Zenith American Grill – a contemporary restaurant serving Taylor's unique version of southwestern cuisine. Six months after opening, Zenith was among the three best-rated restaurants in Denver. Awards and recognition were garnered from local press and over 25 national periodicals including *Bon Appetit*, *Restaurant Hospitality* and the Golden Dish award from GQ for KT's Smoked Sweet Corn Soup. Zenith earned the prized Mobil Four-star award; Taylor, along with Denver, was proudly on the culinary map.

Palettes Contemporary Cuisine at the Denver Art Museum was one of the nation's first chef-driven museum restaurant concepts and opened her doors in 1997. Taylor and partner Denise Mease created a successful partnership with the Denver Art Museum enduring a two year renovation as world renowned architect Daniel Libeskind built the nationally admired, titanium-clad angular Hamilton building across the street. The wait was worth it; Palettes space is modern, sleek and filled with original art.

In 1998, **Restaurant Kevin Taylor** opened in Hotel Teatro, Denver's first luxury boutique hotel. Located in Denver's Theatre District, the restaurant has become a favorite with theatre patrons and downtown diners alike. The vision of the eponymous flagship is one of approachable luxury – fine surroundings, exceptional service and unparalleled food. Taylor wanted to bring the ultimate luxury restaurant to Denver at a time when restaurants were going the other direction. Restaurant Kevin Taylor is regarded as one of Denver's best restaurants and is the recipient of numerous awards including; Denver's only recipient of the *Mobil* "Four-star Mobil Travel Guide Rating" 1999 through 2008, AAA "Four Diamond Award" 1999 through 2008, *Wine Spectator*, "Best of Award of Excellence" 1999 through 2008 and *Nation's Restaurant News*, "Fine Dining Hall of Fame Inductee" 2006.

Prima Ristorante, also located inside Hotel Teatro offers guests another unique dining experience for breakfast, brunch, lunch, dinner, in-room dining and conference services. Fresh, ingredient-driven light Italian fare is just steps from the Denver Theatre District.

With the success of Prima and Restaurant Kevin Taylor among Denver's art and theatre connoisseurs, two new restaurants and a catering operation have followed in the Denver Performing Arts Complex. **Kevin Taylor's at the Opera House** and **Kevin Taylor Catering** opened in 2005, serving contemporary American cuisine in an opulent dining room with over 11,000 square feet in the Ellie Caulkins Opera House for dining and events. Taylor's partners at Centerplate Catering helped bring **Limelight Supper Club & Lounge** to DPAC in 2007, serving casual, quick pre and post theatre cuisine.

Rouge in the historic Central City Teller House was established in 2006 and is open for eight weeks each summer during the Central City Opera's season.

Kevin Taylor STEAK – a modern, American Steakhouse where guests dine on tasty approachable cuisine in a relaxed atmosphere is slated to open September, 2009. STEAK & Kevin Taylor Catering will serve the surrounding community and guests of Starwood's aloft Hotel Broomfield | Denver at Arista and specialize in all things fresh. From hand-cut prime steaks, natural beef, Colorado lamb, heirloom pork, organic poultry and the freshest fish available.