



TAG | CONTINENTAL SOCIAL FOOD

When the air gets cooler and everyone's senses are heightened, our creative juices really begin to flow. Stop by TAG in October and you'll experience dishes like Salmon Wellington with Pea Purée and Star Anise Fuji Apple Salsa. Our fusionist instincts also take on consciously rustic tones, like this October menu item:
Braised Veal Cheeks with Farro Salad and Quail Egg.



As with farro grains, we're working with other foodstuffs possessing high protein, health benefits, and sensations of sustenance associated with fall: like quinoa, almonds and beans.

Salmon will be an October constant, as well as Branzino (Mediterranean Sea Bass), which we're preparing with fresh lemon and herbs, served with potatoes and a nostril tingling soy vinaigrette.



With a nod to the Asian influences of my formative culinary career, I'd love for you to try my duck ramen bowl, lavished with shiitakes, scallions, bok choy and a soft cooked egg.

You'll notice many of our fall ingredients - like our pea sprouts, micro-greens and assorted cheeses - will be sourced from Verde Farms in Larkspur, CO. Then there is the return of that perpetual cold weather need for slow

cooking: come by for braised short ribs, for instance, which we're doing with celery root, kimchi and a Shiraz reduction.

Nikki's Wine Corner

Feature wine for October:

Evesham Wood Blanc du Puits Sec, Eola- Amity Hills, Willamette Oregon

As summer nears its end, wine drinkers slowly start to resolve their palates into drinking red wines; no more rose or sauvignon blanc, no more crisp refreshing summer whites. Well, white wine drinkers rejoice! This is a beautiful white that can carry you into the fall and through the winter, taking breaks only for my other favorite white, champagne!

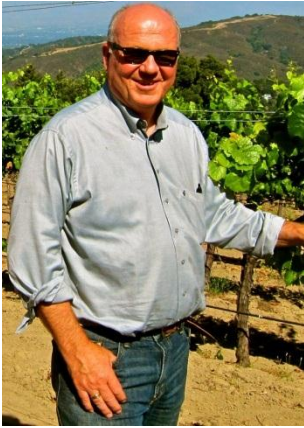
At Evesham Wood, small is beautiful. The 13 acre vineyard of Le Puits Sec ("The Dry Well" en Française) is situated on a lower terrace of the Eola-Amity Hills region of Oregon's Willamette Valley. The vineyard, planted in 1986, has been certified organic since 2000. This fertile vineyard consists mainly of basalt derived soil from volcanic activity, which is very well drained leading to low yields and wines of great intensity and complexity. They show great finesse and offer astounding aromatics.

This Spring Valley location has shown to be one of the best micro-climates in Oregon for the production of Burgundian and Alsatian varieties. Blanc du Puits Sec is a blend of 85% pinot gris rounded out with about 15% gewurtztraminer. With a slight aroma of dill and popcorn on the nose, you will pleasantly discover a plethora of fruit awaiting you on the palate. It is medium bodied with the slightest whisper at sweetness and I think you will find it delightful. We are currently featuring this wine at TAG RAW bar, located in the Larimer Square Walkway, just a few steps from the mothership TAG. I hope to see you there, enjoying a glass of beautiful Evesham Wood.



On the wine front, TAG associate manager Nikki Schaeffer, who has been with us for the past six months, has recently been appointed the position of TAG sommelier. Why? She has the natural nose for the search, and we have long felt the need for a more dedicated focus on wines that truly underline the sensations of TAG style dishes: crisper, cleaner, less manipulated, more fruit and terroir-focused wines from anywhere and everywhere in the world. As Nikki slowly but surely injects these food specific wines into our wine list and glass programs over the next few weeks, we hope you enjoy the fruits of her labor. I know I will!

**The cutting-edge of Santa Cruz Mountains comes to TAG:
Winegrower Dinner, November 30, 2011**
Seating is limited, please reserve early.



As part of TAG's latest foray into the sharpest edges of global winegrowing, we will welcome **Michael Martella**, the longtime winemaker/viticulturist of Thomas Fogarty Winery, on November 30 in TAG's underground dining room.

In recent years Thomas Fogarty has emerged as one of California's leading exponents of 100% natural yeast fermented, cold climate/mountain grown Pinot Noir (exquisite!) and minerally, crisp, terroir (not "varietal fruit") driven Chardonnay—perfect fits for Chef Troy's global cuisine. More details to come, but mark this down on your calendar: *you won't want to miss it!*

**Madison Street
Celebrates
its 1st Birthday!
Kickoff party
Friday, October 14th
at 5:00pm**



At 1222 Madison Street, a neighborhood gem awaits. Is it the award-winning pulled pork tacos? Our sweating copper mugs filled with swishing Moscow Mules to quench your thirst? We believe that these elements are important, but one of the first things that people notice are all of the warm, smiling faces, genuine and welcoming. This is truly a place where

**Local and
Community Spotlight:
Verde Farms
Larkspur, CO**



Alex Seidel has partnered with Josh Halder of Verde Farms in Larkspur to purchase farmland and grow microgreens and specialty produce for Fruition and a number of other local restaurants. The pair also has plans down the road to produce sheep's cheese and eggs. The pair bought the foreclosed property in May 2009 and have been working to

**Book Your Fall and
Holiday Parties
@ TAG,
TAG Underground,
RAW BAR &
Madison Street**



Party time: In case you aren't aware, the upstairs dining room can be booked for your party. It offers a voyeuristic view of the kitchen with a capacity to seat up to 85 guests. This space also accommodates up to 175 for cocktail style receptions or 85 seated. TAG "Underground" has a capacity to seat up to 70 at a time (125 for standing receptions). These venues are booking up for the holidays as

where families know their children are a priority! That is why starting on October 14th, we are kicking off week-long festivities! Why don't you come help us celebrate one year of new faces, new friends and a menu that will leave you in comfort food heaven!

Verde Farms is becoming recognized for producing high quality products that make most Colorado growers proud of being a part of the local farm-to-table movement.

Three cheers to Seidel and Halder!

thinking of a party at TAG as the days grow shorter, please contact our official Party Planner extraordinaire, **Kathryn Park** (kathryn@tag-restaurant.com or 303.996.9985) sooner than later. We'd love to have you!



Community Spotlight:
Plates for the Peak @ Vesta Dipping Grill
Monday, October 17, 2011
6pm to 10pm

Chef Troy Guard, along with a small army of Denver's kindest, finest chefs will be raising hope and awareness for the Urban Peak organization. With one location here in Denver and another in Colorado Springs, Urban Peak helps youth with the desire to empower themselves by providing them mentoring, leadership, safety, a sense of responsibility and belonging. Some youth are left helpless-without an identity and the extra helping hand to answer questions that are necessary to develop as productive members of society. Any youth in their late teen years to their early twenties with initiative are welcome, with open arms to participate. This event is becoming tradition and has grown roots in the Denver chef community. The festivities continue with signature cocktails, delicious food and music on October 17, 2011.

[Click here for to purchase tickets](#)

TAG Gift Cards



TAG Gift Cards are always a hot holiday item.
Do drop in, and we'll be glad to take care of your needs.