

TAG September Newsletter



TAG | CONTINENTAL SOCIAL FOOD

September is one of my favorite months. Change in the air, change in the colors, new dish ideas blowing in with the cooler weather.

The first thing that comes to mind is mushrooms: classic chanterelles, Japanese shimeji, cauliflowers, porcini, some picked in the wild- some from right in our backyard!

Drop in on TAG during the next month and you'll also find:



Coho salmon, fresh from Alaska's Yukon River. Coho is TAG tested and approved - love the texture, richness, the high amino acids (umami, baby), proteins, omega 3 and all. I personally love this fish with just a squeeze of lime or lemon, but you know us - we'll throw in a curveball or two to further throttle your senses. Go ahead, make our season.



Olathe Sweet Corn will be prime time over the next few weeks as well; and although it isn't as yellow as the varieties that entice you in the supermarkets, you won't find a lusher, crunchier combination of kernel. Drop by TAG | RAW BAR for some great Olathe corn inspired dishes, or our sisterly Madison Street restaurant where you'll find some scintillatingly sweet, bracing corn soups. At TAG itself, look for an Olathe corn dessert - no more hints... you'll have to come in to discover it.

My September state of mind:

- Hamachi / corn jalapeño salad / avocado purée / Myoga ginger
- Heirloom tomatoes / Olathe cornbread croutons / burrata / lemon grass gastrique
- Hawaiian ahi / hearts of palm / yellow wax beans
- Lamb & Fruition Farms' ricotta meatballs / arugula / kimchee / Coho / ponzu / peaches
- Coho salmon / palisade peaches / sushi rice / ponzu

- Chef/Owner Troy Guard

TAG U
Late Summer/Early Fall
September 17, 2011
11:30am-1:30pm



The return of TAG U, an educational cooking/cocktail experience no one soon forgets. Our very own T.U. consists of 45 minutes experiencing the fine art of fall-themed cocktails and 45 minutes in the kitchen with Chef/Owner Troy Guard himself. Enjoy lunch, cocktails and conversation afterwards. Spots are limited to 30 guests, so please reserve yours by calling TAG at 303.996.9985.

\$75 per person
(not including tax & gratuity)

Neighborhood
Spotlight:
EVOO Marketplace
1338 15th Street



Let's talk about the EVOO Marketplace. Why? Because we absolutely love virtually all 40 Extra Virgin (sounds like culinary paradise) and fused (not *infused*) olive oils that they offer to taste (before buying!)

from their European *stylefustis* (oxygen-free canisters). Not to mention, no less than 20 authentic balsamic vinegars from Modena, Italy.

We use their balsamics in numerous cocktails, their Greek oil in our olive oil cake and their EVOOs, like, wherever EVOOs are needed. Proprietors Mick and Carolyn Major recently celebrated their 3rd anniversary at their LoDo location. We hope you drop in and discover the joys of their store yourself!

Fall and Holiday
Special Events
with Kathryn Park



Kathryn Park is TAG's new, official, super talented Special Events Manager; your go-to for all questions and detailing of your next dream party at TAG, TAG|RAW BAR, or at our more casual Madison Street in the 'hood. Email Kathryn directly at kathryn@tag-restaurant.com or call her at 303.996.9985

Welcome to the family, Kathryn!

Feels-like-fall-spirit cocktail: The Martinique



Get a load of this cocktail devised by TAG | RAW BAR bartender Josh Smith for your autumnal pleasure. A blend of three rums (light, 18 year and Creole Shrub), lime, egg whites, rhubarb and dates. No, we can't furnish the exact recipe (we'd have to kill you), but think sensuous / intoxicating / dark spices and distant drumbeats in the forest. As Jim Morrison once said, *forget the night, live with us in the forests of azure..*

Dine Out for No Kid Hungry



SHARE OUR STRENGTH'S
DINE OUT
NOKIDHUNGRY™

Join TAG Restaurant in support of No Kid Hungry, a Share Our Strength initiative to end childhood hunger. When you eat at TAG from September 18 through 24, 5% of our food sales will go to this great cause! Make your

reservation [here](#).

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.

Follow Us!



Visit our sister properties, too!

