



Fine Arts Center

COLORADO SPRINGS

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Performing Arts

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FOR IMMEDIATE RELEASE

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AMUZÉ AT THE FAC

Award-winning Palmer Lake restaurateur partners with FAC

COLORADO SPRINGS (May 24, 2010) – The Colorado Springs Fine Arts Center is pleased to announce that William Sherman, executive chef and owner of Amuzé Bistro, will assume the management of Café 36 in June.

The restaurant will be called Amuzé at the FAC (pronounced AH-muz-ā) and will initially be open for lunch on Tuesday-Sunday from 11 a.m. to 2 p.m., beginning on June 3. Call 719.477.4377 for reservations.

“The Fine Arts Center could not have a better partner in providing food services to our members and visitors,” said Sam Gappmayer, FAC CEO/President. “The quality menu that Amuzé brings to the FAC is nothing short of artistic. My staff couldn’t more excited to bring Bill and his team on board.”

Amuzé Accolades and Awards

The Gazette: “High end bistro boasts delectable meat and sauces bearing chef’s flair. The precision and careful pairing of flavors is obvious in every dish. **In the top 10 dinners I’ve ever had. Anywhere!”**

- Gazette, Best of the Springs, 2010: *Best Hidden Gem*
“Located in an historical station agent’s house on the Rio Grande Railway in Palmer Lake, this intimate, special-occasion bistro specializes in local ingredients prepared in classic French style. Then again, you can’t go wrong with the diver scallops with lobster ravioli, either.”
- Gazette, Dining Guide Winner 2009: “Easily the most charming, intimate fine dining in the region, with dishes that are hard to match.”
- Gazette, Best of The Springs 2009: *#1 Really, Really Small Bistro*

The Independent: “Palmer Lake bistro hits all the right notes with its **masterfully crafted menu. The resulting composition could be called art before food.**”

- Best of The Pikes Peak Area Chefs: *Best Appetizer* winner - 2010 Glass Slipper Ball
- Best of the Pikes Peak Area Chefs: *Best Dessert* winner - 2009 Glass Slipper Ball
- Best of the Pikes Peak area Chefs: *Best Appetizer* winner - 2007 Glass Slipper Ball

Tri-Lakes Tribune: “**Cuisine and presentation distinguish Amuzé** ... (a) restaurant (that) truly offers a unique bistro dining experience.”

The Amuzé Bistro opened in September 2008 and serves regionally influenced bistro cuisine prepared with classical French techniques. Amuzé means to "to hold the attention of (someone) pleasantly; entertain or divert in an enjoyable or cheerful manner." Chef Sherman strives to do just that with every dish, each created using only the freshest, finest ingredients and organic products; everything is made on premise at the bistro. Breads, pastries and delectable desserts are prepared fresh daily.

"When I learned about this opportunity, I thought, 'What a perfect fit'," said Sherman. "We craft food from an artistic perspective. When we consider any item on our menu, the first requirement is ... it has to taste fantastic. We are very much into food architecture, the depth and the color. For us, food is art.

"My wife Susan and I have been members of the Fine Arts Center ever since we moved here," said Sherman. "We are very pleased to be surrounded by all of the arts the Fine Arts Center has to offer; it will be a daily inspiration."

All Amuzé chefs are trained in classical French techniques and apply regional ingredients whenever possible. Sherman, who was trained in the Culinary Arts at Johnson & Wales University, will be joined in the kitchen by his Chef de Cuisine Kelly Shearwood, who received her culinary training at Rotherham College of Arts & Technology in England. Shearwood's experience includes eight years at the esteemed Broadmoor Resort's Penrose Room, Par Avion and The Club at Flying Horse in Colorado Springs.

"Both Kelly and I view cooking as art and utilize the plate as a palette," said Sherman. "The philosophy on food preparation is based on incorporating the five senses into a dining experience while using the finest ingredients available, prepared to maximize their inherent flavor."

The Cafe

The cafe (*named Café 36 from 2007-2010*) at the Fine Arts Center has a unique and historic setting; the Fine Arts Center was built in 1936 and is listed on the National Registry for Historic Places. Adjacent to the SaGāJi Theatre, home to the award-winning Fine Arts Center Theatre Company, the cafe offers patio seating with breathtaking views of Monument Valley Park and Pikes Peak. *The Independent* writes, "**Café 36 boasts the undisputed best restaurant view in the city from its stunning terrace.**" In 2009, *The Gazette* named the cafe its "Most Romantic Restaurant."

Fine Arts Center

The Colorado Springs Fine Arts Center, established in 1936, is a privately funded, non-profit art museum, performing arts theatre and arts education center. Built on the foundation of the prestigious Broadmoor Art Academy, the FAC carries the legacy of Colorado's arts and cultural heritage. One of 16 charter members of the American Association of Museums, the FAC offers the best in the world of visual arts via its permanent collection and travelling exhibitions, performing arts through the FAC Theatre Company, and arts education with the Bemis School of Art. The FAC building is considered an architectural landmark in the Rocky Mountain region, designed by John Gaw Meem, and is listed on the National Register for Historical Places. In 2007, the FAC unveiled a \$28.6 million renovation and expansion. For information, visit csfineartscenter.org.

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