



For Immediate Release
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Dish Gourmet Announces Menu Additions

BOULDER, Colo. (Apr. 29, 2008) — *Dish Gourmet*, the Boulder upscale eatery located on the East End of Pearl Street, announced additions to its menu today, including the “Bloody Good Salad,” the Chicken Salad sandwich and the Egg Salad sandwich.

“We are excited about our three new menu additions,” said owner Chef Brian Benham. “Our ‘Bloody Good Salad’ is a cross between the best Chef Salad and the best Cobb Salad you’ve ever had, while our new sandwiches – the Chicken Salad and Egg Salad – are updated versions of classic favorites. And as with our entire menu, the new items feature meat produced and purchased from all-natural Colorado farms.”

In addition to the new items, *Dish Gourmet* also recently announced that its menu offers all-natural Colorado-produced and purchased dairy, beef, turkey and pork exclusively.

Dish Gourmet is the first independent venture for Chef Benham, formerly of Dave Query's restaurant group, Big Red F. *Dish Gourmet* offers unique sandwiches using the very best ingredients, delicious prepared foods, and specialty foods such as cured meats, farmstead artisan cheeses, and imported olive oils, vinegars and pasta.

About Dish Gourmet:

Inspired by gourmet delis of New York and specialty shops of Europe, *Dish Gourmet* is an upscale eatery/market with an emphasis on sandwiches and prepared foods. The menu offers rustic sandwiches, fresh salads and soups for lunch/early evening walk-ins. In addition, a fresh selection of prepared foods such as roasted chickens, sautéed vegetables, pasta salads, and other delicious offerings are also available. Quality is top priority at *Dish Gourmet*, where only natural meats and fish are served, and all deli meat is roasted in house. Additionally, organic vegetables and locally raised ingredients are used when possible. For more information, visit www.dishgourmet.com.

About Chef Brian Benham:

A culinary career was a dream Chef Brian Benham had from a very young age. At the tender age of 18, he attended the prestigious Culinary Institute of America in Hyde Park, New York. After a stellar performance and graduation, he moved to his current hometown of Boulder, Colorado. Now, with over 15 years experience in the culinary arts and his own business at Dish Gourmet, he is a fixture in the Boulder community – having worked with the best of the best in the Boulder culinary world. Most notably, Chef Benham worked with successful Boulder chef and restaurateur, Dave Query over the course of ten years, where he worked at a variety of his restaurants, each focusing on a different genre of cuisine. During this ten-year period, he honed his management experience and learned the importance of customer service. Chef Benham started his career in Boulder at the Mobil Four-Star award-winning Flagstaff House.

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