



For Immediate Release
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Dish Gourmet Now Offers Locally Raised Meat Exclusively

Boulder gourmet eatery's all-natural menu supports Colorado farmers and purveyors

BOULDER, Colo. (Sept. 12, 2007) — *Dish Gourmet*, the Boulder upscale eatery located on the East End of Pearl Street, announced today that its menu now offers all-natural Colorado-produced and purchased beef, turkey and pork exclusively.

"We are proud to now offer high-quality and all-natural Colorado meat exclusively at *Dish Gourmet*," said owner Chef Brian Benham. "In addition to being incredibly fresh, we roast all of our meats in-house – which makes for an excellent, great-tasting sandwich. In addition to supporting our local farming community, we feel good about buying local because it also helps our environment by not consuming excessive amounts of fuel during transport. Thank you to our partners - Long Family Farms, Wisdom Natural Poultry and Colorado's Best Beef – for offering *Dish Gourmet* customers premium, all-natural and the best-tasting meat in Boulder."

In addition to its meat, *Dish Gourmet* also offers locally produced fruits and vegetables when seasonally possible. *Dish Gourmet* works with the following Colorado-based partners: Long Family Farms, Wisdom Natural Poultry, Colorado's Best Beef Company, Pachamama Farms, Hazel Dell Mushrooms, Abbondanza Organic Seeds & Produce and Munson Farms.

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.



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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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