

**GOURMANDS AND ENVIROMENTALISTS DELIGHT AT THE FIRST EVER  
“ZERO CARBON FOOTPRINT” WINE DINNER AT JILL’S RESTAURANT IN BOULDER**

*Executive Chef Jason Rogers and the Benziger Family Winery invite guests to  
experience a brand-new concept in environmentally conscious dining*

(Boulder, Colo.)—In celebration of International Earth Day on March 20, 2008, the St Julien Hotel & Spa ushers in a new concept in the environmentally conscious lifestyle: the Zero Carbon Footprint Wine Dinner. Conceived by Jill’s Restaurant Executive Chef Jason Rogers and Benziger Family Winery, this groundbreaking five-course dinner utilizes certified organic and sustainable produce and proteins from within a 100-mile radius of the hotel. Each course of the Zero Carbon Footprint Wine Dinner will be paired with biodynamic wines from the Benziger Family Winery. The St Julien will be offsetting the carbon footprint required to bring all food and wine to the table for this one-of-a-kind dinner, as well as the carbon footprint created by guests. The additional carbon credits necessary for the offset will be calculated based on a carbon footprint survey, detailing how far guests will travel and what mode of transportation they will be using to attend the dinner.

“The Zero Carbon Footprint Wine Dinner represents the next level of environmentally responsible living and dining,” notes Chef Rogers. “People are increasingly conscious of the carbon footprint created by airline and automobile travel, but are less likely to consider the carbon footprint created by the food they eat. Our aim with this dinner is to celebrate the availability and variety of seasonal produce here in the Boulder area, introduce guests to the concept of biodynamic wine, and enjoy a completely carbon-neutral dining experience.”

**Zero Carbon Footprint Dinner Menu\***

March 20, 2008

Executive Chef Jason Rogers

**Appetizers:**

Chef’s bite-sized delicacies to include locally produced cheeses and late winter harvest fruits and vegetables

**First Course:**

Ivory salmon 14er aquavit: cured Meyer lemons and pomegranate molasses  
2006 Benziger 'Casey's Block' Sauvignon Blanc, Mendocino County

**Second Course:**

Hoppin’ John: braised black kale, house-cured lardon, black-eyed peas,  
local oyster mushrooms and crispy Wisdom Farms chicken  
2006 Benziger de Coelo Pinot Noir, Sonoma Coast

**Third Course:**

Cyprus Grove truffle tremor: filled capellini with salumeria bielese cuetello Bolognese  
2004 Benziger Rose Ranch Merlot, Sonoma County

**Fourth Course:**

Tribute Roast: slow roasted Benziger Tribute macerated beef flatiron  
studded with garlic and rosemary, simple root vegetable mash and natural jus

## 2004 Tribute, Sonoma Mountain

### **Fifth Course:**

Brulee Banana Split: Peter's ICA Nutella, caramel bourbon & vanilla gelatos  
with chantilly cream, griottes and black label butterscotch  
Bananas Julien Cocktail

\*All menu items are based on seasonally available produce and may be subject to change\*

Diners at the Zero Carbon Footprint Wine Dinner will also get the chance to interact with special guest Chris Benziger of the Benziger Family Winery—one of the few certified biodynamic vineyards in North America. “Our family approaches wine growing with reverence for the land and a belief that nature yields its most vibrant and flavorful fruit when untouched by chemicals and pesticides,” Benziger explains. “A biodynamic vineyard is free to draw complexity, flavor and character from its roots below and the abundant sunshine above. As a result, biodynamic vineyards produce a totally unique wine with unbridled charisma. We are so excited to share our wines with diners at the Zero Carbon Footprint Wine Dinner.”

**Date:** March 20, 2008 (International Earth Day)

**Time:** 6:30 p.m.

**Available seats:** 75 – all reservations can be made through  
Seva Kouremetis at St Julien Hotel & Spa by calling 720-562-4041

**Cost:** \$100 per person, including appetizers, a five-course wine-paired dinner, and  
dessert – tax and gratuity included. St Julien Hotel & Spa will also be buying  
carbon credits to offset the carbon footprint created by each dinner guest

In honor of the Zero Carbon Footprint Wine Dinner, St Julien Hotel & Spa will also be offering a special “Zero Carbon Footprint” package, which includes the Zero Carbon Footprint Wine Dinner for two and a one-night stay at the hotel for \$325.

Committed to minimizing its impact on the environment, St Julien Hotel and Spa's ultimate goal is to become a zero waste property—reducing its waste output from 33 tons per month to a total of 3.3 tons per month by September 2010. This 90% reduction in waste will come 20 years prior to the U.S. Department of Energy's carbon-neutral goal for the hospitality industry in 2030. The St Julien Hotel & Spa also plans to incorporate elements of the Zero Carbon Footprint Wine Dinner into future plans for Jill's Restaurant.

St Julien Hotel & Spa, a distinguished member of Preferred Hotels and Resorts, offers guests a combination of world-class accommodations and service melded with Boulder's unpretentious hospitality. The hotel features 201 guest rooms, a 10,000-square-foot St Julien Spa and fitness center, and Jill's Restaurant, which boasts the best in Colorado fresh fare—all with a beautiful view of the Flatiron Mountains. Located just 45 minutes northwest of Denver, Boulder is consistently ranked as one of the most livable cities in the country and is famed for its natural beauty, welcoming atmosphere, hip, urban culture, its proximity to the Rocky Mountains, and over 300 days of sunshine a year. For more information about St Julien Hotel & Spa, please call 720.406.9696 or visit [www.stjulien.com](http://www.stjulien.com). For more about Jill's Restaurant, call 720.406.7399 or visit [www.jillsdining.com](http://www.jillsdining.com).

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**FOR MORE INFORMATION, PLEASE CONTACT WAGSTAFF WORLDWIDE AT 323.871.1151**