

[Home](#) > [Spotlight](#) > [Dining & food](#)

Nibbles, September 29

STORY TOOLS

[Email this story](#) | [Print](#)

MORE STORIES

By John Lehndorff, Rocky Mountain News

September 29, 2006

Eatery update

Denver has finally hit the really big time food-wise with what we believe is the first \$1,000-per-person wine dinner. **Corridor 44** hosts the classy occasion Wednesday with guest champagne guru Mireille Guiliano of Veuve Clicquot. Proceeds benefit National Jewish Medical and Research Center. If you can afford it, call 303-893-0044. . . . Chef Ian Kleinman has his signature all over the new menu at **O's Steak & Seafood** in the Westin Westminster. The roster includes fried guacamole with grilled shrimp; beef shoulder with celery root purée, grilled shallots and rattle chile aioli; and crispy cashew caramel ice cream with house-made marshmallow. Instead of *soup du jour*, Kleinman's dishing "Soup of Yesterday." . . . The historic **Gold Hill Inn** restaurant will break with tradition this year and continue serving its \$29 *prix fixe* meals at the rustic mountain eatery Fridays to Sundays from Nov. 4 to Dec. 31. . . . Opening soon: **Emilio's**, in the former **Walnut Cafe** space at 338 E. Colfax Ave. . . . 2005 Chateau Deux Chardonnay from Colorado's Two Rivers Winery took home a gold medal at the second annual Denver International Wine Competition. View a list of winners at www.denverwinecomp.com.