

FOR IMMEDIATE RELEASE

AIA Colorado Presents *Delicious Designs* at Select Restaurants during Colorado Architecture Month *Colorado Architects and Chefs Pair Up to Design Desserts Inspired by Architectural Icons*

DENVER (April 8, 2011) — The Colorado component of The American Institute of Architects (AIA Colorado) has paired several Colorado architects and chefs to create *Delicious Designs*, a limited-time offering of desserts inspired by architecture throughout the state.

Delicious Designs is being presented at eight Aspen, Colorado Springs, Denver, Grand Junction and Palisade-area restaurants in celebration of Colorado Architecture Month and continues through April 30.

“This month celebrates how important architecture is in our everyday lives,” said Sonia Riggs, executive director of AIA Colorado. “Architecture has an impact on every part of our lives – where we live, work, play and eat!”

626 on Rood (626 Rood Ave., Grand Junction, CO 81501)

Dessert Description: Avocado Pound Cake wrapped with white chocolate ganache, sugar cookie light poles, sugar cookie lace tuille roof and awning

Dessert Inspiration: Killian & Davis, P.C. Law Office - 202 North Seventh Street, Grand Junction

Chef: Theo Otte

Pastry Chef: Krysten Helgeland

Dessert Architect: Chamberlin Architects

Restaurant Designer: Brenda Wray

Delicious Design Served: April 25 – 30

Asti D’Italia (14648 Delaware St., Westminster, CO 80023)

Dessert Description: A plated version of Denver's Pepsi Center fashioned in layered red velvet cake with a spun sugar dome, chocolate foyer, and creme anglais parking lot.

Dessert Inspiration: Pepsi Center (Denver)

Executive Chef: Greg Keesy

Sous Chef: Will Quinn

Restaurant and Dessert Architecture Firm: Jeffrey K. Abrams Architect, P.C.

Delicious Design Served: April 9 – 16

bb's kitchen (525 E. Cooper Ave., 2nd floor, Aspen, CO 81611)

Dessert Description: Banana mousse with hazelnut powder, Caramelized Brioche Pillars and Chocolate Caramel Pillars.

Dessert Inspiration: Herbert Bayer’s Marble Garden at Aspen Meadows (Aspen, Colo.)

Head Chef: Mark Buley

Restaurant and Dessert Architecture Firm: Rowland+Broughton Architecture and Urban Design (Aspen, Colo. and Denver)

Delicious Design Served: April 18 – 22

Colorado Wine Country Inn (777 Grande River Dr., Palisade, CO 81526)

Dessert Description: TBA

Dessert Inspiration: Charles Deaton’s Sculptured House in Genesee, Colo.

Executive Chef: Jim Siemans

Dessert Architect: John Galloway, AIA, Wagner/Galloway LLC (Palisade, Colo.)

Inn Architect: JG Johnson Architects, P.C. (Denver)

Delicious Design Served: Fridays in April

Happy Cakes (3434 W. 32nd Ave., Denver, CO 80211)

Dessert Description: "A 'scotcheroo,' a peanut butter rice krispy treat layered with a fudgy chocolate and butterscotch topping, in an angular shape with some chocolate railing details to emulate Studio H:T's residential space 'Fracture.'"

Dessert Inspiration: Fractured House

Pastry Chef: Laura Reynolds

Dessert Architects: Brad Tomecek, AIA, and Christopher Herr, AIA, Studio H:T (Boulder)

Delicious Design Served: April 11 – 16

Nosh (121 S. Tejon St., Colorado Springs, CO 80903)

Dessert Description: "Theatrical S'more" – An almond marshmallow light box perched on top of flourless almond cake cubes and graham macarons, then topped with a chocolate bark shard textured with chocolate pop rocks and finished with a smoky caramel sauce.

Dessert Inspiration: Edith Kinney Gaylord Cornerstone Arts Center on the Colorado College campus (Colorado Springs, Colo.)

Executive Pastry Chef: Alicia Prescott

Dessert Architect: Christy Riggs, AIA (Colorado Springs, Colo.)

Restaurant Architect: YOW Architects, P.C.

Delicious Design Served: April 1 – 30

The Palace Arms at The Brown Palace Hotel (321 17th St., Denver, CO 80202)

Dessert Description: Chevre cheesecake with caramelized rhubarb and cherry, and a roof top made with honey shredded fillo dough. Served with apple cider sorbet.

Dessert Inspiration: The Brown Palace Hotel (Denver)

Executive Pastry Chef: David Lewis

Dessert Architect: Jacobs Global Buildings NA (Denver)

Hotel Architect: Frank Edbrooke

Delicious Design Served: April 1 – 30

Root Down (1600 W. 33rd Ave., Denver, CO 80211)

Dessert Description: "Strawberry Bridge:" strawberry ice cream with a gingerbread cookie and strawberry-lychee jellies.

Dessert Inspiration: Millennium Bridge (Denver)

Pastry Chef: Samm Sherman

Dessert Architect: Ben Robbins, AIA, Roth + Sheppard Architects (Denver)

Restaurant Architect: CTA Architects Engineers (Denver)

Delicious Design Served: April 11 – 18

For more information about *Delicious Designs*, including photos and original design sketches of the desserts, visit www.DeliciousDesignsCompetition.org. To learn more about the free events offered during Colorado Architecture Month, contact AIA Colorado at 303.446.2266 or visit www.ColoradoArchitectureMonth.org.

About AIA Colorado

For more than 150 years, members of The American Institute of Architects (AIA) have worked with each other and their communities to create more valuable, healthy, secure and sustainable buildings and cityscapes. AIA members have access to the right people, knowledge and tools to create better design, and through such resources and access, they help clients and communities make their visions real. With more than 2,500 members, AIA Colorado is the voice of the architectural profession and the primary resource for its members. Visit www.aiacolorado.org for more information.

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Editor's Note: Professional photos and architectural sketches of the desserts are available upon request by contacting AIA Colorado Executive Director at 303.446.2266, ext. 117, or sonia@aiacolorado.org.