Food for Thought
A delicious food porn preview of Euclid Hall Bar & Kitchen

By Lori Midson, Thu, Jul 15 2010 @ 4:13PM
Categories: Food for Thought, Midson: Gastronomy, Photos

When Euclid Hall Bar & Kitchen, Jennifer Jasinski’s new late-night tavern, opens on Wednesday, August 4, Denver grubonks are going to drop to their knees in gratitude, especially if the food is anywhere near as fantastic as it was during a recent menu preview, at which Jasinski, (also owns Rioja and Bistro Vendome), Euclid Hall chef de cuisine Jorel Pierce and Jasinski’s husband/partner, Beth Guittet, pared their menu down to a dozen dishes in front of a wide-eyed collective of mostly media types who were stupefied into silence as dish after dish after dish appeared on the table.

Dishes, I might add, that were abetted by beer — lots and lots of liquid gold, which will be another draw at Euclid Hall, as will wine and cocktails. “We’re going to pick the best beers from each brewery and when special stuff comes out of these breweries, we’re going to try and get our hands on them,” says Euclid’s general manager and beer boss, Tony Macag, who adds that the small roster will offer in excess of 30 bottled and draft brews, many of them local.

In addition, notes Guittet, the restaurant will offer leg wines from the Infinite Monkey Theorem and “space driven by small distilleries.” Cocktails, she says, “will move away from the mixology, focus-free concept” and wines will be mostly called from small, boutique producers. “Everything we’ve chosen was picked for a specific reason, and every product has its place,” she says.

The menu, created by Jasinski, with collaboration from Pierce, will be available until midnight Sunday through Thursday and until 1 a.m. on the weekends. Jasinski, who’s never predictable, categorized the board into whimsy headings, where “Deck” (fish and shellfish) and “Block” (meats) co-mingle with “Poutine,” “Sausages,” “Schmaltz” and “Roughage.”

The potato will be served in a tot or on zizzle platters; sausages, including an all-turkey corn dog and wienersavers, come in all shapes and sizes and there’s three different schroambals, one of which is chicken paired with sour dough waffles, maple syrup and salted nuts.

“The general customer is looking for a great bite to eat, but also an experience, and this is an upscale, pub concept menu that’s interesting and memorable,” says Guittet.

For proof, behold the eye candy after the jump.

Tags:
Euclid Hall, Jennifer Jasinski, Jorel Pierce, Lori Midson
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By Levi Mirman, Thu., Jul. 15, 2010 @ 6:13PM
Categories: Food for Thought, Midtown, Gastronaught, Photos

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Poutine with roasted beets, wild mushrooms, vegetarian porcini gravy, and cheddar cheese curds.

Grilled PBR beer bratwurst sausage and homemade corn sausage with eggplant, mustard curry, and golden raisins.

Bread burger with pickled radish, melted Jarlsberg and homemade Thousand Island dressing mounted on a crunchy-baked "bread" bun.
Perked up with Colorado warm potato salad with shallots and bacon

Tuna crudo with fried jalapeños and iced watermelon

Headcheese with housemade mustard, sliced Dorset pork and pork and beans

Heirloom tomato and watercress salad dressed with a frisée vinaigrette and crowned with striped shallots
Bread and butter pickles and a trio of homemade mustards

A selection of the craft beers that Euclid Hall plans to pour

Frosted red velvet cupcake and a car bomb float with Guinness ice cream, Jameson caramel and Bailey's chocolate soda