



**STEAK &
SEAFOOD**
AT THE WESTIN

O's Steak & Seafood at The Westin Westminster – Testing the Limits of Culinary Creativity

WESTMINSTER, Colo. – Diners looking to expand their culinary horizons need look no further than **O's Steak & Seafood at The Westin Westminster**, where General Manager and Chef de Cuisine Ian Kleinman is serving up his twist on “gastro-fun.”

Kleinman specializes in molecular cooking - the hot culinary trend that fuses food with science, such as flash-freezing interesting ingredients together with liquid nitrogen – prepared tableside to up the “WOW” factor.

“At O's, we want you to play with your food” said Kleinman. “We like to blow people away with unique things that they haven't experienced before, to get people to try something different.”

Kleinman - a graduate of the Colorado Institute of Art who has cooked several times at New York's prestigious James Beard House - has created the O's **Molecular Tasting Menu**. Served Thursday through Saturday evenings (\$50 per person; \$75 with wine), the 4-course menu varies based on season but always features tableside demonstrations, like Strawberry Yuzu with Frozen Olive Oil dust. including a flash-frozen liquid nitrogen dessert,

O's also offers a traditional breakfast, lunch and dinner seven days a week, along with brunch on Sundays. The restaurant serves Certified Angus Beef and flies in fresh fish daily.

Popular menu items at O's include the Buffalo Short Ribs with Crispy Sweet Potatoes and Straw Mushrooms, Lump Crab Cakes with Avocado Relish and Watercress, Seared Barramundi with Tempura Banana, Grilled Pineapple and Ponzu and the New York with Soy Grilled Mushroom Kabob and Candy Garlic Butter.

O's airy dining room allows guests to enjoy the exceptional cuisine while relaxing in the sophisticated yet comfortable décor. O's also features a large outdoor patio complete with a fire pit and gorgeous views of the majestic Rocky Mountains. An on-site herb and vegetable garden is being installed alongside O's patio this spring.

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Some industry praise for Ian Kleinman and O’s Steak & Seafood:

“Kleinman's cooking - conventional and otherwise - is in Colorado's top tier.”

-Tucker Shaw, food editor, *The Denver Post*

“Ian Kleinman has pulled off a Rocky Mountain molecular miracle, combining top-level avant-garde cooking techniques with a relaxed, accessible, and utterly unpretentious sensibility.”

-Steven Shaw, *eGullet*

“Kleinman's creations delight the palate.”

-Meg Tilton, food critic, *The Boulder Daily Camera*

“...a mind-altering meal.”

-Jason Sheehan, food critic, *Denver’s Westword*

“Clearly, this is no ordinary meal, and O's Steak & Seafood is no ordinary hotel restaurant. Whether you choose to dine on O's traditional dishes or the magic-inducing tasting menu, you'll likely leave impressed with chef Kleinman's skill.”

-Carol W. Maybach, restaurant critic, *Denver’s 5280 Magazine*

Conveniently located halfway between Denver and Boulder, O’s Steak & Seafood is inside The Westin Westminster at 10600 Westminster Boulevard. For reservations, please call 303-410-5066 or visit us online at <http://www.westindendverboulder.com/>.

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