

NEWS RELEASE

October 18, 2017

For more information contact:

Lu Stasko, The Stasko Agency

303/477-9902 (Office)

720/404-4507 (Mobile)

For Immediate Release

Chef Linda Hampsten Fox Launches The Bindery in Lower Highland

-New project will feature fine dining, an artisan marketplace and bakery-

DENVER, CO – Chef Linda Hampsten Fox will be opening the doors to The Bindery, a culinary concept modeled after European marketplaces, where diners can shop for handcrafted products, grab a gourmet lunch to go or enjoy a chic fine dining experience all in one space. Located in the newly-constructed Centric LoHi apartment community in Denver’s Lower Highland neighborhood, The Bindery will offer options for breakfast, lunch and dinner, seven days a week, as well as catering services.

The long-awaited project is the first restaurant helmed by Hampsten Fox, who has spent more than a decade serving as a private chef to such high-profile clients as Dave Matthews, Jane Goodall and actor Michael York.

“The Bindery is a culmination of everything I’ve done and provides the perfect platform to share my passion for the craft of cooking sustainable, local food rooted in my personal history and heritage,” said Hampsten Fox.

Hampsten Fox searched for years for a space large enough to accommodate a multi-faceted dining experience. At just over 4,000 square-feet, The Bindery fits the bill, welcoming visitors with a mix of modern style and Old-World charm. The light-filled space is framed by 18-foot tall ceilings and an expansive wall of windows overlooking Downtown Denver. The use of reclaimed wood, recycled stone floors and industrial lighting creates an atmosphere that is both sleek and sustainable.

The marketplace, which surrounds the bakery/cafe, will operate on the same schedule, offering a mix of seasonal products made in-house from scratch, including house Bindery Sriracha referred to as Bindaracha, smoked maple syrup, cardamom pear butter and habanero tomato jam.

“Our customers lead busy lives and they want options: to stay or go, be casual or be served, to snack or feast,” explained Hampsten Fox. “Our goal is to provide them with convenient, high-quality choices.”

The main dining room will serve as a showcase for Hampsten Fox's well-regarded culinary skills, focusing on meats and recipes borrowed from her Polish-Czech heritage as well as the many years she spent cooking in Italy. The menu will feature a blend of shared plates, salads, homemade pastas and hearty main dishes that shine the light on Hampsten-Fox's sophisticated yet rustic style.

Offerings include: Rabbit Rarebit, a smoked rabbit and pecan toast shared plate; a traditional Tuscan onion soup, featuring charred onion, gruyere, kale oil and burnt cinnamon; Cansuzei Ravioli Cortina style, a combination of radicchio, mascarpone, poppy seed broth and Raspadura, and a Latin-inspired take on Braised Beef Cheeks with ancho and guajillo chili, vanilla bean, corn husk oil and parmesan grits.

The Bindery will also feature a carefully curated beverage program, which will include craft beers, fine wines and a collection of inventive cocktails designed to complement Hampsten Fox's creatively-inspired menu.

Hampsten Fox will lead the kitchen in concert with Executive Chef Jake Riley, also a trained butcher, who helped open Boulder's Pasta Vino and has worked in Hampsten Fox's catering kitchen for several years. Hampsten Fox will continue to offer special events and corporate catering through The Bindery, customizing menus to fit the personality of the event and needs of each client. In addition, businesses can also sign up for the restaurant's lunch box program and choose from a variety of sandwiches, salads, soups, fruits and veggies, which will be delivered directly to their offices.

"We hope to serve as a neighborhood hub where fresh food, bold flavors and exceptional service are our hallmarks," said Hampsten Fox.

About The Bindery

Elegant dining accompanies an urban marketplace at The Bindery. The chef-owned small business moves to strike a balance in our modern lives by providing artisanal foods, handcrafted and nurtured with great care, and a dining experience grounded in tradition that is both playfully inventive and decisively chic. Located at 1817 Central St. in Denver's Lower Highland neighborhood and peering into the bustling city, The Bindery reminds Denver locals that in our fast-moving times, convenience should not exclude attention to detail, nor pride in our food.

The communal dining space can seat up to 100, with an additional 20 seats available at the bar and 58 seats spread out between three patios.

The café and bakery will be open from 7 a.m. to 7 p.m. daily, with a selection of classic coffees and espressos, fresh baked breads, delicate desserts and inventive lunch and dinner offerings that can be enjoyed on site or at home.

The eatery is open Tuesday through Sunday from 4 p.m. to 9:30 p.m., and until 10 p.m. on Friday and Saturday. Breakfast and lunch service will be added in the coming weeks. The restaurant will feature 55 free, on-site parking spaces.

<https://www.facebook.com/TheBinderyDenver/>

<https://twitter.com/TheBinderyLtd>

<https://www.instagram.com/thebinderydenver/>

###