

News Release
For Immediate Release

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Local Chocolatier Opens Chocolate-Centric Restaurant and Bar *Chocolate Lab now offers full menu of savory and sweet dishes and drinks*

DENVER, CO. (May 17, 2017) – [Chocolate Lab](#) in Denver is now more than just a chocolate shop - it is also a full restaurant and bar with a diverse selection of chocolate-inspired cuisine. What started nine years ago by Phil Simonson—a school teacher turned professional chef—as a mission to share the perfect truffle, became a career in combining chocolate and other flavors to make the best savory and sweet treats anywhere. Though Chocolate Lab has been a retailer of chocolates since 2010, this month Simonson launched full lunch, dinner and cocktail menus with chocolate as the starring or supporting role (in all but the grilled cheese and mac and cheese dishes.) These menus are available seven days a week: Monday - Thursday 11 a.m. - 9 p.m., Friday - Saturday 11 a.m.- midnight., and Sunday 11 a.m.-7 p.m.

The [full menu](#) includes dishes such as the pulled pork sandwich with bourbon-chocolate barbecue sauce; a warm tomato salad with cherry tomatoes, balsamic and a white chocolate champagne foam; and the flatbread with pear, gorgonzola, chocolate-balsamic, arugula and a shaved semi-sweet chocolate on top.

The other new addition to Chocolate Lab’s repertoire is a cocktail and drinks menu, where some of the specialty cocktails will include chocolate, and some will simply be inspired by the flavors of certain chocolates. In the past, Simonson has assisted in beer and chocolate pairings at breweries like Denver Beer Company, where Chocolate Lab truffles complement local brews. His hopes are to move those pairings to Chocolate Lab in the coming months.

Truffles are Simonson’s longtime specialty, with over 250 flavor combinations created so far. He admits to liking savory treats over sweet ones, a trait that elevates Chocolate Lab above the typical dessert shop. Simonson explains, “I wanted to create a comfortable environment where guests could come in and experience chocolate in ways they may never have heard of before. The endless possibilities of chocolate and food fuel my creativity and allow me to present dishes to my customers that are one-of-a-kind.”

Since the soft opening of Chocolate Lab on May 5th, over 1,000 truffles have come and gone from the case, with more demanded every day. Susan Graham, an employee for Chocolate Lab, remarks, “Phil’s creations are the easiest thing I’ve ever sold. All I have to do is let someone try a piece and they are hooked.” Simonson happily accepts suggestions and custom flavor ideas, though his inventive and innovative tendencies keep him constantly experimenting with new possibilities on his own.

Even people who don’t consider themselves chocolate fanatics find something to drool over at Chocolate Lab. Simonson loves experimenting beyond the normal scope of tastes, making the restaurant truly a first of its kind. The diverse selection of chocolate-inspired small plates, sandwiches, entrees, desserts and drinks are engineered to open minds, expand palates and creatively excite the senses.

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High-resolution, professionally-taken photographs of Chocolate Lab dishes, drinks and treats are available by request.

More about Chocolate Lab and Phil Simonson

Phil Simonson set out to create the perfect truffle after his husband made him the best one he'd ever eaten for Valentine's Day nine years ago. Simonson and his husband are still the only ones who know that truffle recipe, but Chocolate Lab has been sharing those truffles with chocolate-lovers ever since. Now, Simonson fuses art, science and culinary expertise to create perfect combinations of food and drinks with chocolate. Chocolate Lab offers a full restaurant and bar open seven days a week, a retail counter, custom orders and catering options for weddings and corporate events. Chocolate Lab also believes in sustainable practices, sourcing only fair trade or single-sourced chocolate and as many local, organic ingredients as possible. All packaging is made from 100% recycled materials. For more information visit www.chocolatelabdenver.com. Keep up to date with Chocolate Lab on [Facebook](#) and [Instagram](#). For interviews with owner Phil Simonson, contact Cori Anderson at 970.531.3405 or cori@rootpr.com.