



BAMBARA

~ Accolades and Awards ~

**Salt Lake Magazine Dining Awards 2010
Best Restaurant, Best Chef**

"Bambara, one of Utah's best dining rooms, has brought on Nathan Powers and his master of flavor and confidence of restraint to the kitchen -- making the food the best it's ever been. A chef who knows when enough is enough is a rare creature, but Powers knows what's essential and what's gratuitous and relies on time-tested flavor combinations made new again with precise execution."

Salt Lake Tribune November 2009 Review

"Under the helm of new chef Nathan Powers, Bambara's New American Cuisine is as good as ever. Powers has been in charge of the exhibition kitchen for a year now and the food is better than ever. If red meat is your style, Powers makes a mean steak frites. The flatiron we ate was expertly grilled and game with some of the best fries I've tasted, adorned with flash-fried rosemary sprigs and sage that shattered between the teeth."

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**Utah Business Magazine November 2009
Green Business Awards**

"Bambara is doing more than serving up good eats; the Salt Lake-based restaurant is becoming a sustainable leader in the dining industry -- every detail is being incorporated into the restaurant operations. The diner's experience begins with using menus printed on recycled paper with soy-based ink, drinking organic teas, coffee and wines, and eating food from local farms, ranches and fisheries that are guided by environmentally friendly principles."

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City Weekly's Annual Dining Guide October 2009

"At Bambara, chef Nathan Powers dazzles guest nightly with his superb but unpretentious fare. With its full exhibition kitchen, you'll be able to enjoy dinner and a show. Manager Art Cazares runs a very tight ship, and Bambara's service is top-notch in every way, leaving you to only concern yourself with licking your plate clean, which will come quite naturally."

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**Salt Lake Tribune, October 2009
15 Essential Wasatch Front Restaurants**

"Chef Nathan Powers now heads the open kitchen at Bambara, one of the most popular dining destinations in downtown Salt Lake City. The cuisine is New American with expertly prepared dishes."

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KSL-TV (NBC) Studio Five

"With a tempting New American Bistro menu featuring a "World of Flavors" and a playful sense of whimsy and style, Bambara is one of downtown Salt Lake City's liveliest restaurants. Housed in the historic Continental Bank lobby, Bambara Salt Lake City expertly melds a sense of tradition with a very contemporary energy, at once colorful and elegant. Located in the heart of downtown Salt Lake City, their nationally recognized, award-winning restaurant has attracted a devoted following that expands daily."

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Salt Lake Magazine Dining Guide November 2009

"New chef Nathan Powers makes food decisions based on sustainability and the belief that good food should be available to everybody. At lunch, a choice of salad and entree and dessert costs \$13; at dinner, you can enjoy 3 courses for \$33. He's added a "middles" section to the dinner menu, aware that not everyone wants the same courses every night.

He likes to hide his light under a bushel, but Chef Powers is a star."

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The New Haven Register October 2009

"No visit to Salt Lake City would be complete without stopping at the Hotel Monaco and Bambara, a bustling and theatrical New American bistro, where the open-style kitchen takes center stage. Executive Chef Nathan Powers has worked on both coasts at some of the top restaurants and orchestrated a dinner to remember."

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City Weekly's 2009 Best of Utah Best Downtown Restaurant

"Chef Nathan Powers directs the restaurant's outstanding cuisine which is served by the city's friendliest professional wait staff – Bambara offers the quintessential downtown dining experience. "

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QSaltLake September 2009

"Bambara is an oasis surrounded by a downtown culinary scene that has become trivial and predictable. If you haven't been there recently, it's well worth the trip -- I enjoyed my "escape" to Bambara and you should escape there soon, too."

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Salt Lake Magazine / Mary Malouf

"In my opinion, Salt Lake foodies should be very excited. Make reservations now. Powers comes to Bambara in Hotel Monaco from a sister restaurant in Cambridge, Massachusetts; he's been a pro for more than 20 years, after graduating with honors from the Culinary Institute of America in Hyde Park. He's worked at some razzle-dazzle restaurants including four years at Jeremiah Towers' Stars in San Francisco and six at Farallon. Nathan Powers is going to be a perfect fit for one of downtown Salt Lake's proudest restaurants. Everything he served was remarkable for its balance and restraint."

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Best Atmosphere / City Weekly 2008 Best of Utah Awards

"The restaurant inside the Hotel Monaco is a place where you can pretend you are living in a big, sophisticated city. Last year, AAA gave Bambara a Four Diamond award, recognizing it among a small slice of the nation's restaurants with superb food, service...and ambiance."

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Ted Scheffler, Review: City Weekly April 2008

“At Bambara, a handful of sea scallops are flash-seared so that the exterior forms a slightly caramelized crust. They are cooked *perfectly* and served with what might possibly be the best sauce I’ve ever tasted, certainly among the top five. It’s not complicated, but it tastes what I fantasize licking Catherine Deneuve’s ear might be like. Jones and Murphy’s names are on the menu, but I think my scallop dish was made by angels. General Manager Art Cazares and managers Steve Quesenberry and Guy Wheelwright are complemented by a team of truly professional servers. When it comes to service, I can think of no Salt Lake restaurant that does it better.”

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**The Enterprise Business
Salt Lake Tribune December 2007**

“The entire dining room pulses with a sort of eager energy. The décor itself isn’t shy. Plush booths, bold colors and bright accents almost appear kinetic. Of course, there’s the exposed kitchen, too, with the hissing, sizzling and rhythmic clank of pots and pans. You’d figure this place was one of the hottest restaurants in town, you’d figure it to be one of the hottest stand-alone restaurants in town. But Bambara is actually in the lobby of a hotel, whose old architectural skeleton helps make this a vibrant, pulsing organism.”

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Deseret Morning News October 2007

“If you really want to go all out there’s creative food, wry and opulent décor and fantastic service waiting at Bamabara.”

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**Best Downtown / Central Restaurant Readers Choice
City Weekly’s 2007 Best of Utah**

“Perhaps it’s that enormous bank of windows overlooking 200 South or the hush of conversation at the table, but Bambara has something oddly hallowed about it.”

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Best American Fine Dining Salt Lake Magazine Dining Awards 2007

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US Airways Magazine – June 2006

“A few blocks away in the hip Hotel Monaco is Bambara, where a sophisticated crowd congregates for lunch and great after-work martinis with names like Paris and Tokyo. Fresh seafood, pasta and grilled meats are prepared in an open kitchen.”

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Travel + Leisure November 2005

Where to Eat: “Bambara is a good lunch spot in the Hotel Monaco that serves Cajun-influenced cuisine.”

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Private Dining Quotes

“And now, you can get that Bambara experience without having to go downtown. Bambara To-Go is the eatery’s full-service catering operation. It had quite the kick-off for the new venture: Its first gig was an 800-person dinner for the Human Rights Campaign down at Bruce Bastian’s place in Orem. By all accounts the night was a huge success. If they can pull off those numbers in the heart of the UC, everything else should be a piece of cake.”

Salt Lake Magazine DISH!