



About Bésame

Surrounded by the snow covered peaks in the quintessential, picturesque mountain town of Steamboat Springs, Latin-Asian fusion restaurant Bésame takes their guests on a vacation. The rich and romantic experience, anchored by Besame's tapas selection, features an extensive Spanish-heavy wine menu, stellar cocktail menu, a Diego Rivera art motif, and a menu full of Latin surprises.

Chef Hannah Hopkins moved from New York to Steamboat to accept a chef position at Mambo Italiano Kitchen in 2011. After partnering with Jeremy MacGray at Mambo, the two purchased Steamboat's Old Cantina restaurant, reinvented the space and opened Bésame. When Bésame opened in 2017, it was opened as an authentic Spanish restaurant and the first tapas restaurant in town - they even had the whole menu entirely in Spanish.

Since opening, Bésame has expanded what it means to be a tapas restaurant, drawing on Hannah and Executive Chef Joe Campbell's extensive world travels in Thailand, Ecuador, Morocco and Spain. Bésame takes their guests on a vacation to the island of Cuba, to the coasts of Portugal and Argentina, to the metropolises of Spain. Alongside classic Spanish tapas with Latin and Asian flair – such as the **Patatas Bravas** with kewpie mayo and **Grilled Octopus** with aji amarillo aioli, huitlacoche chimichurri – Bésame has non-traditional tapas like **Thai Coconut Soup Dumplings** and **Hot Takis Elote**. In addition to the large plates like **Cubano** made with pork shoulder, ham, gruyere, pickles and calabrian chilis and **Paellas** that also serve up to 10 people, Bésame has **Muu Waan** with candied pork, coconut rice, green beans, crispy shallot, crispy garlic, peanuts, nahm jim and **Corvina Sea Bass** with tom kha, haricot vert, mushrooms, lotus root, ginger, lemongrass, kaffir lime, nahm prik, cilantro, chili oil.

Besamé's cocktail program is – just like a good cocktail – strong, robust and multifaceted including Spanish classics like Caipirinha and five types of Mojito, and a dozen innovative cocktails. Original cocktails include **The Tipsy Carrot** with suerte tequila, carrot juice, lime, chiles, hellfire bitters, habanero syrup, fresno chili, cilantro and **Flor de Ensueño** with Montelobos Mezcal, Aperitivo Cappelletti, orange juice, lemon juice, simple syrup, egg whites, dried flower petals.

In 2019, Bésame was invited to cook at the James Beard House in New York City where they served a five-course meal that included sea scallop and smoked salmon ceviche, duck breast smothered in mole sauce, queso fresco topped with 24-carat gold, a Hudson Valley foie gras and passion fruit tart mousse.