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## What a RUSH!

Posted September 16th, 2008 by Beesley

### RUSH, CANADA'S NEWEST PREMIERE RESTAURANT

If you remember where the old Post Office was on 9th Ave - you'll know exactly where I was on Saturday Night. Mrs Beesley and I were guests of Rush restaurant's opening and so was Stampepder Head Coach John Huffnagel and his wife Penny. Let's just say I don't get downtown alot and I kind of got us lost trying to get from the parkade - but the good news we spent enough time trying to get from the CN Parkade, through Bankers' Hall and across the street - that we found out Mrs Huffnagel listens to 97.7! Good thing my wife doesn't listen to me when it come to directions because we'd be lost all the time.

**Lance Hurtubise was there to greet us with a glass of wine** and take us on a little tour - he's the very successful Calgary restaurateur, is the President and the majority shareholder of Vintage Group. He has been involved in many profitable ventures over the years such as starting Moxie's Restaurants in 1986 and The Sante Fe Grill. Currently his restaurant group includes Vintage Chophouse & Tavern, Redwater Rustic Grille, Rise Bakery & Café and now Rush.

And it was a Rush to walk through the restaurant and see all the attention to detail

- **Purse Hooks** – Ever wonder where to put your expensive handbag when sitting down for dinner? Under the table? Hang it on the back of the chair? On your lap? Rush Captains will instantly provide you with custom purse hook that will hang elegantly on the table, keeping your handbag off the floor and out of the way. (did you hear the collective "it's about time" )

After a walk through the lounge and the main dinning room - we ventured into the private rooms - with port-hole looking mirrors (thanks Lance now my wife wants those for our house)

We then turned towards the kitchen - ironically where everyone seemed to end up just like any other party. **That's where we met Executive Chef Justin Leboe who comes to Rush with an extensive back ground in technically demanding culinary arts; trained in some of the finest kitchens in North America and was named best Chef in Bermuda where he claims he came up with the design of his ultimate kitchen.**

Like hell's kitchen without the swears - there's an army of chefs preparing everything from scratch - even their water is made on site.

- **Our Water** – **We are the first in Canada to have the Nordaq FRESH water system, FRESH is a pure and fresh water where tastes such as soil, clay, chalk and chlorine have been removed using a patented system.** According to leading chefs and sommeliers FRESH enhances the experience of food and wine. As FRESH is bottled on location and is not transported it is also considerate

towards the environment. **This outstanding still and sparkling water will be included with your visit to Rush's dining room, not an extra water charge.** It was while we were standing there admiring the kitchen - we ran into NHL Alumni Perry Berezan and his wife Marie and **our waitress and a bottle of wine.**



Perry, Marie, Beesley and Mrs

It was after we got kicked out of the kitchen we decided to pull up a chair at the Chef's Table

- **Chef's Table** – The first of its kind in Calgary. Dine with 7 friends or colleagues right in the kitchen and watch Chef Leboe and his team at work. Justin will create a special menu accompanied by champagne and canapés. **It's like being in the executive chef's kitchen.**

***did I mention they have wine?***

- **Wine Room** Behind a giant glass cellar near the front door my favorite room - there's over 3500 bottles - a portion of the over 400 labels that were purchased over the past two years in preparation for the opening of Rush. **(valued at over 1 million dollars)**

"We've brought in the best culinary talent available, and matched it with outstanding service and a stunning venue." said Lance Hurtubise, President, Vintage Group. "As the bar has risen substantially in terms of Calgary's culinary expectations, we feel the time is finally right to introduce a concept like Rush."

Rush is open for lounge and dinner service Monday to Saturday, and full lunch service Monday to Friday. Contemporary North American cuisine, elegant dining room offering chef's tasting menu, fixed price menus and a la carte options.

Rush  
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