

## THE EXECUTIVE STAFF AT COLTERRA

### Micah Nushawg, Managing Partner



Micah came from Chicago in 1993 to study Anthropology and Economics at the University of Colorado. Upon completing his studies, he ventured into the bartending industry where he discovered his natural enthusiasm and fulfillment in serving people. The challenge of managing operations while providing a comfortable restaurant atmosphere was a match for his exceptional communication skills and educational background. His talents were recognized and he was quickly promoted to General Manager and has successfully trained and managed large staffs. His recent completion in The Master Sommeliers Introductory Course fueled his passion for mastering the artistry of fine wine selection. Micah's solid business foundation and appreciation of excellent service has made his leadership invaluable. Micah became Managing Partner of Bradford Heap's Restaurants in 2009.

### Michael Draznszak, Executive Chef, Colterra



Michael Draznszak has been working in restaurants and in catering since he was sixteen. He graduated from The Art Institute of Colorado "summa cum laude" with an Associates Degree in Applied Science and Culinary Arts in 1996, supporting himself as a line cook at Jax Fish House in Denver. He became Chef de Cuisine at Del Mar Crab House in Larimer Square, Denver, then moved to Boulder with his wife and took a position as Sous Chef at Colterra. After 1.5 years as Sous Chef, the current executive chef, Kevin Kidd, became the Executive Chef at Salt, and Draznszak became the new Executive Chef at Colterra.

### Wade Sawaya, General Manager & Sommelier, Colterra



Wade Sawaya began his career in the hospitality industry as a teenager, waiting tables in his home town in the Azores Islands of Portugal. He moved to the U.S. at age 18, working in various restaurants before landing at The Cliff House at Pikes Peak in Manitou Springs for five years, starting as a waiter and moving his way up Assistant Food and Beverage Director and Sommelier. While there, he trained to become a Certified Sommelier with the International Wine Guild, and put together a wine list that won a Wine Spectator "Best of" Award of Excellence. Sawaya became the Sommelier and Assistant Manager at the Penrose Room of the Broadmoor Hotel, Colorado's only five diamond/five star restaurant, then took a position as General Manager of the Pechanga Resort and Casino's flagship restaurant in Temecula, CA, where he put together another wine list of 1200 that won the Wine Spectator Award of Excellence. Sawaya became the General Manager of Colterra in August 2009.