

Place Your Bets: Who Will Be the Next Mayor?

denver

M A G A Z I N E

16 Great Getaways

Whether Here or There,
Spend Your Vacation Doing
Something You Love

**FRESH
EATS:**

Vail's
Hottest New
Openings

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APRIL 2011 \$5.95

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Taste-Trotting: Vail

A GOURMAND'S GUIDE TO ROAD-TRIPPING IN THE ROCKIES

There's never been a better time to visit Vail. Years of Tyvek construction sheeting have finally given way to gorgeous stone facades; Easter's late arrival this year means the mountain is open much of April; and the month also plays host to the **21st Annual Taste of Vail** (April 7–9), a food and wine festival featuring 30 chefs and 50 wineries. Foodies know a trip to Colorado's favorite Bavarian ski village is incomplete without a stop at chef **Kelly Liken's** restaurant of the same name; Thomas Salamunovich's **Larkspur**; or when the kids are in tow, **Tavern on the Square** for a burger and the Sonnenalp's **Swiss Chalet** to feast on fondue. Gastronomes who are suckers for recent openings might also want to add some of these newcomers to their list this month.

Yeti's Grind

We loved this coffee shop in the new Solaris residences the moment we saw they were brewing Leadville's **City on a Hill** coffee and selling Colorado-made pastries alongside **Justin's Nut Butter** out of Boulder. At this second location from Nate and Tara Picklo (their first is in Eagle), grab a breakfast burrito for first chair or settle into the space made of reclaimed Wyoming snow fence (small coffee, \$2; breakfast burrito, \$7.25; 970.476.1515, yetisgrind.com).

Block 16

When Michelle Obama visited Vail this season, she stayed at the Sebastian Hotel, which opened in November and is home to Block 16. Mexican-born Culinary Institute of America graduate Sergio Howland's well-edited menu includes a Thai-style lobster velouté, bigeye tuna in a Zinfandel "sangria," and a Snake River Farms wagyu beef tenderloin. While the restaurant is



Above: Burgers, housemade potato chips, and other fare are served lane-side at Bol. At right: Chef Matt Wadding from Up the Creek restaurant is one of dozens of chefs who cook at the annual Taste of Vail.



named for a "block" (a planting section) of grapes, it's not wine but beer that we recommend with dinner. The restaurant is pouring suds from **Crazy Mountain Brewing Company** located up the road in Edwards (beef tenderloin at dinner, \$36; 970.477.8050; thesebastianvail.com).

Yama

Raw fish is not what brings

coastal skiers thousands of feet above sea level, but it's almost impossible to ignore a craving for sushi once it strikes. Since September, long-time valley resident Charley Viola has been bringing Vail its fix. The sleek, red-and-silver eatery serves maki, nigiri, and sashimi as well as a variety of cooked entrées. Try the Korean barbecued chicken with shishito peppers from chef Ted Minami, who spent 10 years living in Japan (barbecue chicken at dinner, \$24; 970.476.7332; yamasushivail.com).

Bol

If those in your group are not as food-first as you, make everyone happy at this aptly named bowling alley. The kitchen, which opened in July, serves lane-side appetizers such as oysters, housemade

potato chips, and foie gras torchon as well as a full menu of pizzas, salads, entrées, and desserts (burger, \$15; lane, \$50 an hour; 970.476.5300; bolvail.com).

Flame

Chef Jason Harrison, who came to the new Four Seasons Vail and Flame restaurant from the Bellagio in Las Vegas, moved out to Colorado several months earlier than he was needed so he could get to know local farmers, artisans, and purveyors. The summer landing for a December opening has paid off. Harrison's menu is as committed to his surroundings as that of any veteran. We especially love his meat program: Look for house-cured prosciutto and dry-aged bison rib eye (bison rib eye at dinner, \$39; 970.477.8650; fourseasons.com/vail).

Chef Jason Harrison is especially proud of his meat program at Flame, the restaurant at the new Four Seasons Vail.

