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DINING IN DENVER



◀ **FRASCA FOOD AND WINE**

A tiny restaurant is changing the face of Boulder's dining scene. If Frasca Food and Wine continues to operate as flawlessly as it has in its opening months, Boulderites will finally have somewhere they can go to enjoy sophisticated, intelligent cuisine. Frasca, according to chef Lachlan MacKinnon-Patterson, pays homage to the alpine region of Friuli, located in the northeastern corner of Italy. There, "frasca" refers to a small restaurant near a winery where an old custom is carried out: A small branch is placed on the door when the chef is "in." If you look closely you'll find the branch on Frasca's menus, but you won't have to search to find fabulous food and wine – or the chef. Master sommelier Bobby Stuckey and chef Patterson are co-owners of this new eatery. Both hail from many upscale dining rooms, including The French Laundry in Napa. The intimate Frasca is both traditional and innovative, exciting and nourishing. Now, finally, in Boulder too it's all about finesse.

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