

# 5280

Denver's Mile-High Magazine / May 2005

## TOP OF THE TOWN 2005 DINING

### Top New Restaurant

EDITORS' CHOICE

**Frasca Food and Wine** When combining French Laundry alum Bobby Stuckey's wine knowledge and front-of-the-house savvy with fellow Laundry veteran chef Lachlan Mackinnon-Patterson's transporting cuisine, it's hard not to fall in love with this new Boulder gem. Unpretentious, refined, and enrapturing, Frasca is the dining experience Colorado has been craving for a long time. *1738 Pearl St., Boulder, 303-442-6966.*

### Top Waitstaff

EDITORS' CHOICE

**Frasca Food and Wine** Again, Frasca. Everyone from the back waiters to chef de salumie understands that guests who dine out want to feel like royalty—so they make this happen, for everyone, every time. Gracious, knowledgeable, and genuinely passionate about wine and cuisine, Frasca's staff deserves props for upholding the gold standard. *1738 Pearl St., Boulder, 303-442-6966.*

### Top Wine List

EDITORS' CHOICE

**Frasca Food and Wine** OK, so Frasca's Bobby Stuckey comes in with an edge, having won the James Beard Award for Outstanding Wine Service at The French Laundry and being one of a handful of master sommeliers to actually work the floor. But his unpretentious list will delight and intrigue wine snobs and novices alike. Particularly fun are the Friulian options like Le Due Terre, which tastes of tobacco and pine and complements chef Mackinnon-Patterson's cuisine remarkably well. *1738 Pearl St., Boulder, 303-442-6966.*