

Gourmet

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RESTAURANT NEWS

BOULDER: Frasca Food and Wine opened quietly, but its band of French Laundry–alum brethren (chef Lachlan Mackinnon-Patterson, master sommelier Bobby Stuckey, sommelier Nate Ready, and pastry chef Brendan Sodikoff) are now getting the notice they deserve. Frasca's menu and casual feel take their inspiration from the small farmhouse restaurants of Friuli, in northeast Italy. Among our favorites are the heirloom polenta in mushroom broth, the cannellini bean *agnolotti*, and the slow-roasted saddle of lamb. 1738 Pearl Street (303-442-6966; frascafoodandwine.com).