

N A T I O N ' S
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CULINARY CURRENTS[®]

**WHAT'S HOT IN
BOULDER, COLO.**

Frasca Food and Wine

1738 Pearl St., (303) 442-6966. Seats: 65. Cuisine: Northern Italian and New American. Specialties: house-made ricotta cheese with apricot jam and toasted pistachios; soft polenta with toy box tomatoes, oregano and tomato broth; butter-roasted capon breast with oven-roasted tomatoes, spring fava beans and sorrel salad; single hand-shaped Frasca meatball with potato puree, sweet carrot salad and aromatic brodo. Main courses: \$15-\$30. Chef/co-owner: Lachlan Mackinnon-Patterson. Co-owner: Bobby Stuckey.