

JANUARY 2006

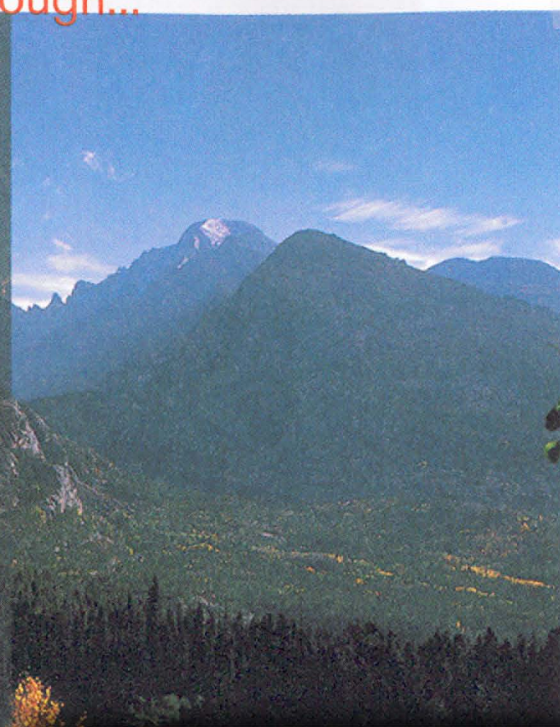
Restaurant Business

STREET SMARTS FOR THE ENTREPRENEUR

eating your way through...

DENVER

DENVER'S FOOD SCENE IS MORE THAN BEEF, buffalo and brews. Sure, the annual National Western Stock Show, one of the nation's largest winter livestock sales and rodeos, kicks up the cowboy hat and pick-up truck quotient this month. But barely meriting a gourmand's side-ward glance as some sort of fly-over cow town? Them's fightin' words. Admittedly, Denver has taken it's time finding solid footing within the culinary community. Yet this vibrant metropolis has managed to attract more than a handful of good chefs and restaurateurs. Here are a few food-related stops guaranteed to fill your plate during a Mile High City stay:



Probably the toughest table in town to book is actually in Boulder, a 30-minute drive from downtown Denver. **Frasca** opened in 2004, and in '05 Lachlan MacKennon-Patterson was named a *Food & Wine* Best New Chef. Frasca's standout among its Friuli-Venezia Giulian dishes: house-made, hand-cut tagliatelli with spicy pork carbonara and oregano. (303-442-6966; www.frascafoodandwine.com)