

# EAT

*an epicurean experience*

- WINTER 2015 -



## TIME TO DINE

*The Valley's Best Restaurants*

## SOUP KITCHEN

Warm and nourishing,  
soup is winter's best friend

## EYE CANDY

A culinary photo gallery



# MAYA MODERN MEXICAN KITCHEN

126 RIVERFRONT LANE, WESTIN RIVERFRONT RESORT & SPA / AVON / 970.790.5500 / RICHARDOSANDOVAL.COM/MAYABC

by **ASHLEE BRATTON**  
photos courtesy **MAYA**

The guacamole man is here! This was said with such gusto as the cart rolled up to the table. And it was true — the guacamole masters had arrived. Carving out the avocados as they added the serrano peppers and other on-demand ingredients that make it so special, the cart wheeled off just as quickly as it had arrived. Welcome to Maya.

Located on the main level of the Westin Riverfront Resort in Avon, the chic and modern Mexican cuisine and tequila bar welcomes its diners into a world of flavors that match the rich tones of the décor. Whether enjoying the Maya martini with hand selected tequila casked in Jack Daniels barrels in stemless martini glasses rimmed

with cinnamon and sugar or partaking in the traditional margarita with citrus and serrano-infused Agave's tequila — there are many reasons to explore and discover Maya's "cocteles" menu. One of those reasons is the 100+ agave-based spirits and house-infused tequilas and the reverse happy hour added this season. With the lobby bar happier happy hour ranging from 2:30-5:30 p.m., Maya follows suit with specials from 9-11 p.m.

"Maya serves upscale traditional Mexican, but we add a modern twist with bold flavors. Not just spicy, but bold," says executive chef Kevin Delonay. "Roughly 95 percent of our menu is gluten free. Being a corn-based cuisine, this comes naturally when you use quality ingredients."

It's not hard to see the passion and energy that went into creating these dishes. With appetizers ranging from

the squash blossom quesadilla and mango "salsita" with plantains mixed right into the dough to the shrimp tamale with poblano chile-green pea puree, panela cheese and chile-pula salsa, it's enough to whet the appetite and keep going back for more.

Enjoy this establishment with floor-to-ceiling windows highlighting views of the Eagle River and Beaver Creek valley, and release the carefully selected bold flavors by partaking of the "especialidades"

such as huilacoche-stuffed chicken or the chipotle-rubbed salmon atop sweet potato puree, lacinato kale, and avocado salsa cruda. For carne asada lovers, experience two differently prepared versions of this dish on one plate with achiote-marinated flat iron steak and a bacon-wrapped requeson fresco chile. Of course there's always black bean soup or the crab cake salad with green apple and jalapeño mustard dressing for those looking for a lighter option.

And just in case any of that is not enough to suffice, take a peek at what pastry chef John Rojas concocted especially for modern Mexican menu. Keeping with the gluten free options, there's quinoa chocolate cake, or relish the more traditional Mexican fried ice cream made with cajeta, pistachio, and vanilla whipped cream alongside a cup of coffee. •



**TOP LEFT** Fresh guacamole with chili sauce.

**TOP RIGHT** The bar stocks more than 100 bottles of tequila.

**LEFT** Authentic tacos with crispy cod, poblano tartar sauce and pickled cucumbers.

**PRICE** Apps \$9-\$18; Entrees \$13-\$36 • **AMBIANCE** A vibrant, often surprising tour of traditional and modern Mexican cuisine

**SIGNATURE DISH** Traditional Mexican mole done three ways (classic poblano, smooth pipian or spicy Amarillo, each given a subtle kick of cocoa) and served with a choice of roasted chicken, beef short ribs, pork carnitas or marinated shrimp • **KID-FRIENDLY?** Yes