

EXCEPTIONAL EATERIES: NEW ON THE SCENE & DISHING OUT DELICIOUS

# VAIL

SUMMER 2013

L U X U R Y

## TAKE A BREAK

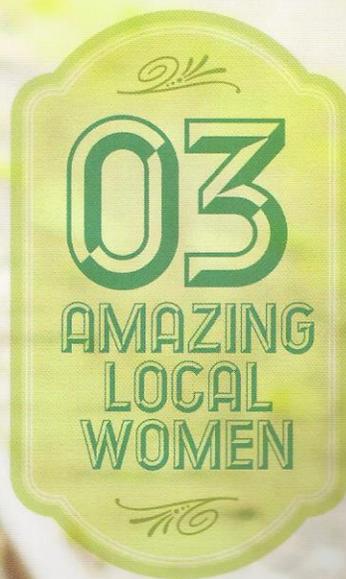
SPA TREATMENTS FOR REST AND REJUVENATION

## DINING AL FRESCO

TIPS AND TOOLS FOR OUTDOOR ENTERTAINING

## YES, MAESTRO

NEW YORK PHILHARMONIC RETURNS TO VAIL



# Summer

**SIZZLE, SHIMMER AND SHINE WITH THE SEASON'S HOTTEST MAKEUP, FASHION AND ACCESSORIES**

# CENTRAL

SEE PAGE 16 FOR DETAILS ABOUT THIS SPRING STYLE

## NEW WAYS TO DISH IT UP

THE VAIL VALLEY'S VIBRANT RESTAURANT SCENE INCLUDES THREE RECENT ADDITIONS THAT ARE TRULY TERRIFIC FOR THE CULINARY ADVENTURER.

THE RESTAURANT SCENE

### OFF THE HOOK

**HOOKED** || 122 The Plaza, Beaver Creek, 970.949.4321

When Riley Romanin decided to open his own restaurant, it was no surprise that the former sushi chef gravitated toward fish. But Hooked is no Japanese restaurant. "It's a seafood restaurant where the fish is so fresh, we can serve it as sushi. But that's not all we do," he says. Not by a long shot.

Wander into the Beaver Creek establishment and take a look at the blackboard — not a "fish of the day" menu, but

a slab of slate topped with ice that shows the fish available for the evening. Have it prepared however you like: pan seared, steamed, pan fried, flame broiled, flash fried, la parilla (cooked on an 840-degree grill) or gift-wrapped (wrapped in a banana leaf and served with tropical flavors a la coconut, pineapple and Serrano peppers). Or get it as a duo — half of the fish cut away and turned into pristine sashimi with ponzu, the other half still on the bones and pan fried rare, served with a sesame-peppercorn

sauce. It's a marvelous way to experience a fish. Sashimi, nigiri and rolls comprise a full third of the menu, but Romanin's signature item is the Crimpster, what he dubs the "turducken of seafood." Imagine a lobster tail stuffed with shrimp and crab, wrapped in ultra-thin bacon. Served in a pool of buerre blanc — because how could you have lobster without butter? — and you get the picture. Carnivores will be excited by the 7x Farms beef.

Ask Romanin what 7x means; he's at the restaurant most days and nights, and is the one with a grin a mile wide. —wb

### A ROSE BLOOMS IN EDWARDS

**THE ROSE** || 97 Main Street, Edwards, 970.855.0141

Tiny can feel crowded and claustrophobic, or tiny can feel cozy and exclusive. In the case of The Rose, the newest restaurant in Riverwalk in Edwards, it's the latter.



Beef carpaccio and a "Pisco Flower" cocktail at The Rose.



Duo of fish at Hooked.

And there are some benefits to being small. There's next to zero storage space in the kitchen, and while that means popular menu items like avocado fries with soy aioli tend to sell out, you always know the food is ultra-fresh. There are at least two or three food and drink specials daily. Start with a "Pisco Flower," a riff on the traditional South American pisco sour, from the "secret" (not anymore) menu.

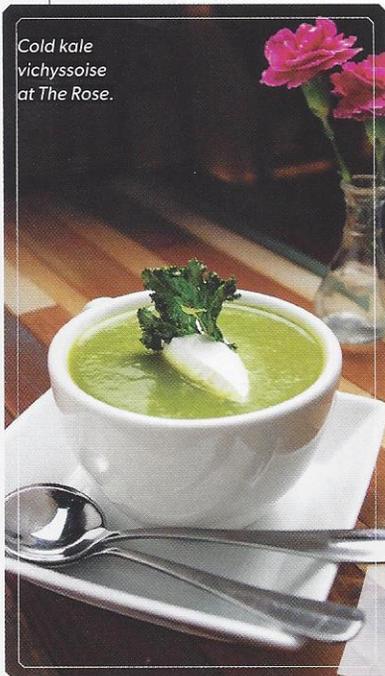
"People seem excited by this little neighborhood spot," says Bryan Redniss, who, along with his fiancée, Jessica Havlik, has been living and breathing this new endeavor.

“We keep it very seasonal, very local. People seem to love the prices, and that they’re getting delicious, high-end, plated food that’s affordable.”

The couple spent the last year and a half designing and building the restaurant (literally doing everything from drywall to pouring the concrete bar), which feels very much like walking into an Anthropologie catalogue. Bird cages have been converted to light fixtures. Three “yarn bomb animal heads,” as Redniss calls them, are mounted above the front tables, while a migration of hand-made copper butterflies adorn the back wall.

Like the inside of the restaurant, the food at The Rose is creative and fun, but not overly cute. Layers of flavors and textures and even different temperatures keep your palate interested with each bite.

Cold kale vichyssoise at The Rose.



Braised beef tacos and the tequila locker at Maya.



Sweet plays with salty in the chicken and waffles dish. In executive chef Bill Fitzgerald’s riff on the Southern classic, warm, golden waffles are topped with icy scoops of maple ice cream and a four-berry compote. Two chicken drumsticks — confit not fried — top the waffle; the perfect foil to the sweet components in the dish. —cs

### MAYA FOR THE MASSES

**MAYA** || The Westin Riverfront Resort & Spa, 126 Riverfront Lane, Avon, 970.790.5500

Latin’s out and Mexican’s in. All in. The Westin Riverfront Resort & Spa in Avon has replaced Cima with another Richard Sandoval restaurant, Maya. With talavera tile columns and substantial, wooden chairs, it’s a lot like walking into a

classy restaurant in Mexico City, though Beaver Creek makes up the view in the background. A perpetually-tended comal allows all the restaurant’s tortillas to be made right in the dining room, and the waitstaff can often be found wheeling the guacamole carts from table to table, making the avocado dip fresh for patrons and topping it with a variety of yummy things: bacon and chicharrones, spiced crab, raw ahi tuna.

“There are a lot of good Mexican restaurants in the valley, but there really wasn’t a place to go and have a nice meal with your family with all the

touches,” says Sandoval, who has brought his restaurants around the globe.

Those who want to experience the finer side of Mexican cuisine should go for one of the moles

or seafood platters, but there is truly nothing finer than a pork belly taco with piquant salsa, the fresh tortilla sporting dark spots from the heat of the comal. And don’t miss the tequila lockers, a Vail Valley interpretation of a Mexican tradition of wandering into a restaurant or club and buying the full bottle of spirits to share with the group and, perhaps, friendly patrons the next table over. Purchase your bottle from an expansive list and work on it over the course of days, weeks or months, storing it in one of several caged cubbies in the tequileria. —WB