Adventures in Colorado come in all shapes and sizes. Boasting magnificent mountains, thrilling rivers, tranquil lakes, and beautiful plains, Colorado truly embodies all that’s great about the outdoors. But when you’re finished enjoying the serene surroundings, venture inside for the many adventures that await you in this accomplished culinary epicenter. After all, Denver saw the invention of the cheeseburger in 1935, and Colorado chefs have been enjoying fame on the restaurant scene ever since. Remember Hosea Rosenberg, winner of Bravo’s Top Chef New York? He is still working his magic in Boulder, at the Pearl Street hotspot Jax Fish House. And not far away, at Frasca Food and Wine, Lachlan Mackinnon-Patterson, James Beard Winner for Best Chef in the Southwest 2008, is working with Master Sommelier Bobby Stuckey to bring the cuisine and culture of Friuli, Italy to Colorado’s culinary scene. So come to Colorado with an appetite for adventure. You’re sure to find enough fresh flavors, epicurean inspiration, and eclectic cuisines to last a lifetime.
When you think of Colorado, you probably picture the Rocky Mountains. But look a little closer and you will notice the sun-dappled streams coursing through the mountains, filtering into the soil and nourishing the fruits and vegetables that play a starring role in Colorado cuisine. The state’s chefs use this perfect produce to its best advantage in seasonal menus and unforgettable dishes. In fact, some chefs are taking the concept of farm to table quite literally, growing the produce used at their restaurants on their own farms. In Aspen, the legendary Little Nell resort is home to Montagna, where Executive Chef Ryan Hardy serves up a three-course prix fixe menu featuring produce and livestock from his 15-acre farm, Rendezvous Farms. Complemented by wines from The Kitchen in Boulder, Chef Hugo Matheson changes his menu daily, based on deliveries from local farmers, and always reflects the best seasonal fare available.

Colorado’s statewide love affair with organic foods is a delicious windfall for visitors. Not surprisingly, the state ranks number two in Certified Organic acreage—and one quarter of the nation’s Certified Organic acreage is located in Colorado. In almost every community, a wide array of orchards, farmers’ markets, roadside fruit and vegetable stands or U-Pick farms beckon to let you sample the local flavors.

Not that Colorado is all fruits and vegetables. If you have a heartier appetite, try a meat lover’s restaurant such as The Fort in Morrison (they sell more buffalo steaks than any other independently owned restaurant in the country!), or stop by the avant-garde COLTERRA in Boulder. All their meat is natural raised (hormone and antibiotic free) from local farms. Rioja in Denver, Six89, and Larkspur in Vail are making a big splash on the national dining scene as well, with their sophisticated, perfectly prepared cuisines.

If all this talk of fabulous food is making you thirsty, you’re in luck. Colorado is not just the birthplace of Coors, which still runs free brewing tours daily; it also produces more beer than any other state in the nation. With more than 100 craft breweries, Colorado is turning guided tours into a favorite pastime. Want a behind-the-scenes peek at the brewing process? Start with a tour and tasting at Avery Brewing Company or the Fort Collins Brewery. Then travel up and down the Front Range and toast your vacation with an IPA from Avery Brewing Company or Great Divide Brewing Company, a pilsner from Left Hand Brewing Company or an Old Chub from Oskar Blues Brewery. Finally, head to Durango and enjoy a pint at Steamworks Brewing Company, or Carver Brewing Company, while listening to the brewers share their passion for the beers they create.

For more information, visit colorado.com
You might know Denver for its 300 days of sunshine (more than San Diego or Miami), breathtaking Rocky Mountain setting, and plethora of recreational activities. But did you also know the city recently made national news for having no fewer than six James Beard Foundation Award nominees? You could almost plan your trip by the list, stopping in Bones to see why Frank Bonanno was nominated as Outstanding Restaurateur (probably had something to do with the Hoisin Spareribs that put this tiny Asian noodle house on the map). Or you could swing by the historic Larimer Square—perennially one of Denver’s top five tourist attractions—to visit Rioja and discover why folks are raving about Best Chef of the Southwest nominee Jennifer Jasinski and her take on Mediterranean ingredients influenced by local and seasonal products. And what makes James Rugile at Venue Bistro in the Highlands a contender for Rising Chef of the Year? Surely the clever way he uses French techniques to put a new spin on American comfort food.

But why limit your visit with a list? You can also hit LoDo (short for Lower Downtown), Denver’s hip, historic district where turn-of-the-century red brick buildings have been transformed into brew pubs, sports bars, and unique chef-owned restaurants. There you will find The 9th Door, where Executive Chef Kevin Marquet coaxes intense flavors from authentic Spanish ingredients to create his renowned tapas menu. And how about a beer? Denver brews more beer than any other city—more than 17 million barrels a year and 80 different beers per average day. Be sure to drop by Colorado’s oldest brew pub, The Wynkoop Brewing Company, in the beautiful J. S. Brown Mercantile Building. Enjoy Denver Cut Elk Medallions and the world-famous black and tan brownie (washed down with a Railyard Ale), then head upstairs to Wynkoop Billiards, considered by many to be the city’s most elegant pool hall.

This is all just a sampling of what the Mile High City has to offer. As with any meal in Denver, every course is an adventure, and every sip a new discovery. Start planning your trip today while you still have 299 days of sunshine left.

For more information, go to VISITDENVER.com