



The Perfect Pour

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Photography By: **Chris Miller**

Warm weather in the mountains means new ingredients, fresh menus, and lighter fare from the grill. Here's how to complement your order with the perfect bottle.

The Osprey Hotel at Beaver Creek

Colorado trout and zesty Pinot Gris—a true summer delight.

For a taste of rustic Colorado with elegant culinary flair, you can't go wrong at the [Osprey Hotel in Beaver Creek](#). With executive chef David Sanchez at the helm, the restaurant serves carefully crafted and finely nuanced dishes (farm-to-table when possible) that will wow the most discerning of diners. Next time you're craving an exquisite meal in the high country, here's the plan:

Step one: Settle in at the stylish Osprey Lounge with a refreshingly crisp glass of [MacMurray Ranch Russian River Valley Pinot Gris](#). Step two: Order the Colorado trout in brown butter sauce. Step three: Indulge in a heavenly pairing of local flavors enhanced by the aromatic wine (think pears, peaches, and figs). Step four: OK, just one more glass. Check out our footage of Chef Sanchez at work and see why he recommends the Pinot Gris this summer.

The Bighorn Bistro & Bar at Keystone

Nothing says summer like a locally sourced, seasonally inspired feast overlooking a scenic mountain lake. Mosey on over to Keystone's [Bighorn Bistro & Bar](#) in the [Keystone Lodge & Spa](#) for primo views of Keystone Lake and the Continental Divide. Executive chef Scott Radek will whip you up a tasty treat from the summer menu and recommend the perfect wine to draw out the flavors.

His latest creations? Bruschetta with fresh tomatoes served sizzling hot to draw out the smokiness

of the olive oil, and a crispy pork-belly BLT with smoked tomato sauce and polenta. Radek says the [Ghost Pines Merlot](#) will pick up that heavenly, rustic, grilled essence we all love in summer dishes. We followed him into the kitchen to find out why. Check it out [here](#).

Sevens Restaurant at Breckenridge

A celebration at [Sevens](#) at the base of [Breckenridge's](#) Peak 7 is the perfect way to toast a summer holiday—or any day. Spend the morning and afternoon exploring the trails of Breck or the shops around town, then head to Sevens with your appetites ready. The upscale bistro was built around a 2.5-ton open-hearth oven inside the Grand Lodge, and features a stellar patio to kick back with a drink while the sun dips below the peaks.

Executive chef Michael Giri, who's run kitchens in prestigious hotel restaurants across the country and worked for some of Denver's most well-known eateries, recommends the bacon-wrapped buffalo tenderloin with horseradish mashed potatoes—a robust, smoky dish that pairs perfectly with the rich and intense [William Hill Cabernet Sauvignon](#). We caught up with Chef Giri for a delicious glimpse of the sizzling tenderloin-cab pairing. Check it out [here](#).

Tavern on the Square at Vail

As much as [Vail](#) is an iconic stop on every winter adventurer's map, the idyllic town is just as charming during the summer. Never-ending sunshine, fresh alpine breezes, and rolling green slopes make for a picture perfect day—but you won't truly know the lure of summer in Vail until you nab a seat on the patio at the [Tavern on the Square](#).

Inside the [Arrabelle at Vail Square](#) just steps from the Eagle Bahn Gondola, the slopeside eatery showcases farm-to-table ingredients and an unrivaled view of the mountains. Executive chef Douglas Dodd, whose upscale culinary talents have taken him from Switzerland and Aspen to Scottsdale and Los Angeles, knows exactly what to pair with your order. On a warm summer evening on the patio, the apple, caramel, and brown spice notes of a [William Hill Chardonnay](#) make for a smooth counterpart to the Tavern's signature Baja fish tacos or veal schnitzel. Go ahead—treat yourself.

Tags: **Beaver Creek, Breckenridge, Keystone**

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