

Beano's Cabin in Beaver Creek

**April 27, 2014** 



Every so often, we eat a meal to remember. And then, there's the garden dinner at Beano's Cabin in Beaver Creek—a mid-mountain, garden-to-table dining experience so inspiring that it is, simply, unforgettable. Beano's executive chef Bill Greenwood gives us a behind-the-scenes look at this new culinary endeavor.

Every Wednesday into early autumn, Greenwood whips up a rustically elegant feast for his lucky guests with fresh ingredients pulled from the hillside garden near the original cabin of homesteader and lettuce farmer Frank Bienkowski—known as "Beano"—who arrived in the early 1900s.

Today, the cabin houses the kitchen where Greenwood prepares his enchanting gardensprung dishes. His guests, no more than 20 per dinner, dine al fresco in the woods-scented air.

The multi-course menu, rich with



flavors, herbs, and colors, is never set; Greenwood and his team arrive that day to assess what's



Beano's Cabin Executive Chef Bill Greenwood

ready to harvest along the trail and fields as well as from the garden. Edible flowers or wild strawberries might garnish your dish on any given evening. It's culinary innovation to match the spectacular alpine ambience.



Beano's Cabin patio

Just down the trail from the original cabin is the log-cabin-esque Beano's Cabin restaurant that serves decadent five-course dinners to guests who arrive by wagon ride, horseback, shuttle, or sleigh ride depending on the season.

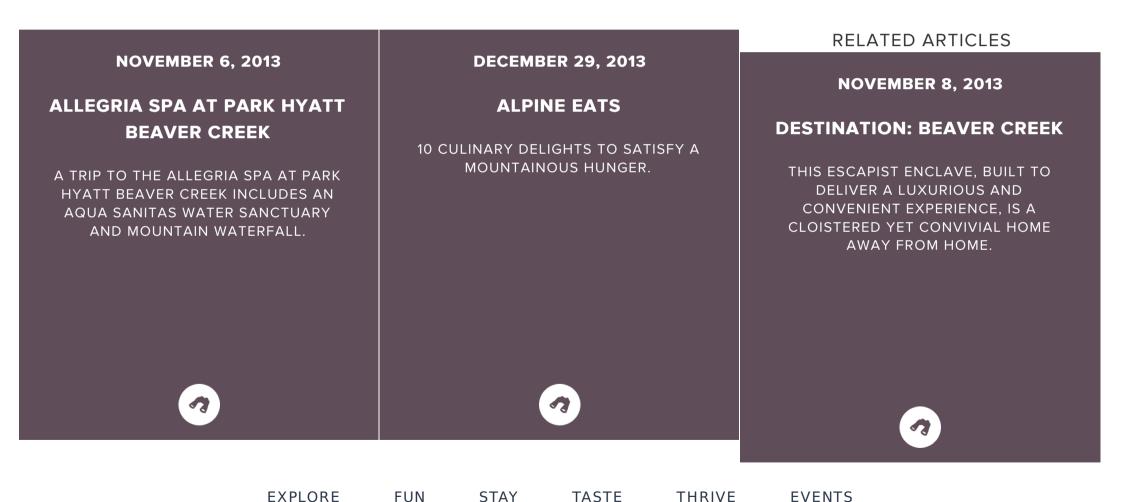
Do dinner differently. You won't forget it.

Make reservations: Book your Beano's Cabin dinner by clicking here or calling (970) SKI-DINE.

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