



Alpine Eats

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By: **Julie Dugdale**

10 culinary delights to satisfy a mountainous hunger.

1. Chicken N' Waffle Tacos

The Farm, Park City, Utah

After a day tearing up the slopes of [Canyons](#) (the largest ski resort in Utah), there's nothing better than comfort food with a gourmet twist to refuel. Luckily, you don't have to go far when you leave the slopes. Overlooking the Canyons' "ski beach" at the base of the Red Pine Gondola is a rustic-yet-refined haven of sustainably

raised, farm-to-table fare that earned a "Best New Restaurant" nod from *Salt Lake Magazine* in 2012. We dare you to resist the eatery's mouthwateringly tangy take on chicken-and-waffles.

Chef Phil Grubisa dredges his buttermilk chicken with seasoned flour, then fries it to a crispy golden brown and tosses it in a spicy maple reduction. Sounds like pretty tasty fried chicken on its own; now imagine it wrapped in a homemade crunchy pizzelle taco shell, plated in a pool of



Chicken N' Waffle Tacos at The Farm in Park City, Utah.

buttermilk custard, and sprinkled with scallions and local greens. Then it becomes, simply, delectable.

2. Sumac-Marinated Colorado Lamb

Game Creek Restaurant, Vail Mountain, Vail, Colorado

Arriving at the secluded European-style Game Creek chalet is like stepping into a wintery fairytale, and the menu matches the ambiance. Your transportation? A snow cat ride through the pine-scented hills to the top of [Vail](#)'s Game Creek Bowl, where executive chef Collin Meyer works his magic.

Meyer's slightly exotic take on the locally-raised lamb begins with a sumac, white wine, and cumin marinade, which makes the meat incredibly flavorful and tender. He serves the lamb with muhammara, a pepper-based sauce that's Syrian in origin, plus baby carrot confit, dehydrated olives, and kumquat yogurt for a succulent, aromatic dish that diners adore. "Colorado lamb is the best lamb there is in the world," Meyer says. "It's well-loved by our guests."



3. Heirloom Chicken and Pheasant Pot Pie

The 10th, Vail Mountain, Vail, Colorado

The perfect antidote to a cold winter's day has forever been chicken pot pie.

Now, [Vail](#) Mountain's newest fine-dining restaurant has taken the classic and given it a gourmet upgrade. Duck into the eatery right

off the slopes at Mid-Vail for lunch (switch your ski boots for the 10th's complementary slippers while you dine) or ride [Gondola One](#) up in your street clothes from Vail Village.

Starting with succulent roasted chicken (white and dark meat), Chef Vishwatej Nath ups the ante by adding pheasant (dark and red meat), then tosses the meat with winter root vegetables (diced Yukon potatoes, carrots, onions, parsnips, and English peas). After layering the mixture atop a puff pastry base, Nath covers it with a sage vermouth cream made from reduced chicken stock (chicken bones, onions, carrots, celery, bay leaf, black peppercorn, shallots, vermouth, garlic, white wine), cream, and corn starch to thicken. Vermouth is a dry liquor made from herbs, typically used in martinis. The last layer of puff pastry tops the entire creation for a rich flaky crust that pairs

perfectly with the savory filling.

4. Coconut-Crusted Ahi with Banana Fritters

Angel's Hollow, Breckenridge, Colorado

Seafood may not be the first thing you'd look for in the middle of the Rocky Mountains, but this dish should be the exception. The off-the-beaten-path eatery and bar in the historic district of [Breckenridge](#) is a locals' favorite with an endearingly gritty and unpretentious mountain-town vibe that belies addictive homemade sauces and flavorful dishes.

Chef and co-owner Lee Walker starts with sushi-grade ahi tuna and rubs it with a coconut flake breading, then pan-sears the whole thing so the crust is cooked and the fish is rare and tender. He slices it over a rich red Thai curry sauce and banana fritters handmade with fresh bananas, plus rice noodle or wakame salad. "It's a real simple dish, but incredibly elegant at the same time," Walker says. "It's one of those things where, in our real small dining room, we'll send one of those out and everyone else is all, 'ooh what is *that*?' We can't take it off the menu because people get very angry."

No meal at Angel's Hollow would be complete without a house-made margarita whipped up by Walker himself. The secret? Fresh lime and up to seven different kinds of tequila. In fact, he often finds himself behind the bar whipping up a batch of 20 at a time. "It's become somewhat of a spectator sport," Walker says. "And we hear great stories about the margaritas here. And I mean

great.”



Fresh-from-the-oven chocolate chip cookies in Beaver Creek.

5. Booyah’s Burger Battle

*Booyah’s Exotic Burgers and
Brews, Heavenly Mountain, South*



Lake Tahoe, California

You can get a burger almost anywhere. But you can only get *this* burger if you're willing to take down a feast of epic proportions.

It all happens at Booyah's in [Heavenly's](#) Lakeview Lodge, where most patrons choose from more than 250,000 build-your-own gourmet burger combinations and wash it down with their choice of nearly 100 microbrews. But nothing compares to the *Man v. Food*–style challenge that gives you 30 minutes to eat a burger consisting of the following: seven patties (one-third pound each of buffalo, turkey, elk, bacon-infused beef, and three angus beef);



multiple toppings including fried eggs, bacon, and more; seven types of cheese, from cheddar to brie; all served over two pounds of fries (your choice of French, garlic, or sweet potato). In total, it's about six pounds of food, served with a ski pole through the center. If you manage to clean your plate in a half hour, your meal is free, your photo goes on the wall, and you go home with a T-shirt. Get your game face on.



The Battle.

6. Ragout of Blue Crab

*Alpenglow Stube, Keystone,
Colorado*

Yet another seaside dish has made it to the top of the Rockies—and earned the devotion of diners from

all over. (At one point, the staff removed it from the menu; so many guests protested that they brought it back.) Alpenglöckl Stube's signature appetizer is a melt-in-your mouth small-plate creation of lump crab meat, melted leeks, sautéed shitake mushrooms, and a lemon chive beurre blanc. Add to that the cozy and elegant ambience of a Bavarian-inspired mountaintop eatery—think exposed wooden beams and a big stone hearth—and a two-gondola journey to arrive at the top of [Keystone](#)'s North Peak, and you've got an alpine dinner to remember.

7. Boeuf Bourguignon

Le Petit Paris, Breckenridge, Colorado

Cozy up on a snowy evening with this traditional French beef delicacy that'll warm your insides with the rich flavors of Burgundy. Served at the only French bistro in Summit County, this exquisite version of beef stew—braised short ribs, red wine sauce, and vegetables—takes more than 24 hours to prepare, says owner Arielle Lamoure, who hails from France. In fact, when Lamoure first hired executive chef Josh Hall, she was so intent on bringing authentic French flavors to Breckenridge that she sent him to Paris for a full culinary immersion.

That passion is evident in each decadent bite of the beef, which is marinated in red wine overnight prior to cooking. Together with onion, garlic, herbs, and broth, the whole mixture cooks and simmers for hours after marinating until the meat is tender and juicy. Sautéed vegetables (think lardons and butter) complete the heady dish, although the intricacies of combining and simmering the ingredients properly are too numerous to detail here. “It’s a complicated dish,” Lamoure says. “but it’s heaven.”

8. Grand Marnier Soufflé

Keystone Ranch, Keystone, Colorado

Pulling off a soufflé at any altitude is tricky. At 9,200 feet in elevation, Keystone Ranch, an authentic 1930s mountain homestead, has been doing it expertly for more than 20 years. The keys to success for this signature dessert: consistency in preparation, and patience. After the

ingredients (milk, sugar, butter, flour, egg yolks, and cornstarch) are combined, cooked on the stovetop, and finished with Grand Marnier, the mixture must cool before the chef folds in—delicately—the egg whites. Twenty-five minutes in the oven lets the soufflé rise to an airy consistency and brown to a warm golden color. The after-dinner pleaser is topped with powdered sugar and served with a crème anglaise of cream, yolk, sugar, pistachio paste, and toasted pistachios. Last season alone, the Ranch sold more than 1,700 soufflés. After all, there’s always room for dessert—especially at Keystone Ranch.

9. Apple Ginger Wild Boar Belly

Osprey Lounge, Beaver Creek, Colorado

In the heart of [Beaver Creek](#) Village, slopeside off the Strawberry Park lift, a small hotel eatery holds big flavors and a sophisticated, well-edited menu. For something beyond the norm, the wild boar belly is a standout. “In the industry, the trend we currently see is a lot of pork belly,” says executive chef David Sanchez. “I wanted to use something a little more game-based.” But, while people expect the boar to be much gamier, he says the meat actually has a milder flavor than pork belly. “We sell quite a bit of it,” Sanchez says.

The apple-ginger-braised meet is fall-off-the-bone tender with a slight hint of sweetness, and the ginger lends a note of spice that’s complemented by the earthiness of a roasted parsnip puree. Served with dry-aged Spanish chorizo and stir-fried vegetables, this dish is a must-try for any hungry skier with a discerning palate.

10. Elk Tenderloin Medallions

Ore Creek Mountain Grill, Brighton, Michigan

When [Mt. Brighton](#) joined the [Vail Resorts](#) family last year, it earned a [\\$10 million makeover](#) that included, among other renovations, a revamped restaurant with a shiny new contemporary American menu that showcases made-from-scratch, locally-sourced fare. The signature elk medallions, under the direction of new food and beverage director Cameron Cosby, are seasoned and topped with a rich wild game and mushroom demi-glaze that enhances the rustic flavors of the tenderloin. The medallions are served alongside roasted red potatoes and root vegetables that add body to the hearty dish. Enjoy with a glass of red as you overlook the golf course at the bottom of the hill.



Grill your own on-mountain lunch at Mamie's in Beaver Creek.

Treat Yourself

Don't miss these fun foodie experiences at your favorite resorts.

Grill Your Own (Beaver Creek)

Got a grill master in the family? Check out the DIY option at **Mamie's Mountain Grill** on **Beaver Creek Mountain**. Order a burger or reserve steak the day before you plan to hit Mamie's for

lunch, work up a hunger in the powder the next day, and arrive at Mamie's to find your selection ready to hit the coals. You man the grill and cook it how you want it—can't get better than that.

S'more, Please (Northstar)

The **Village at Northstar's** cozy outdoor fire pits are not to be missed—especially when there's marshmallow roasting involved. Gather the family, pick up your **s'mores** kits (all the ingredients and accouterments you need) at True North or the cabana bars, and toast your 'mallows to a gooey golden brown before you take your turn on the ice skating rink under the night sky.

Sleigh Ride Dinner (Keystone)

Snuggle up in a **horse-drawn sleigh** for an evening journey to **Keystone**'s back ranch homestead where a cowboy dinner and entertainment await. Bring your appetite—you'll be greeted with hot chocolate, beef barley stew, and biscuits fresh from the oven before you even get to the main course. Then, choose from the New York strip steak, grilled chicken or salmon, or vegetable strudel. Top it off with Dutch apple pie and house-made ice cream before the draft horses whisk your sleigh back into the night.

Cookie Monsters (Beaver Creek)

Right-out-of-the-oven chocolate-chip cookies are a signature bonus of skiing or snowboarding at **Beaver Creek**. Step out of your skis, unbuckle your boots, and look for the **trays of fresh-baked cookies** circulating the base area. You've never had an après-snack this good.

Tags: **Vail, Beaver Creek, Breckenridge, Keystone, Canyons, Heavenly, Northstar, Mt Brighton, Multi-resort**

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