

Food



Glenn Asakawa | The Denver Post

From left, Goose Sorensen of Solera, Curtis Lincoln of Ellyngton's at the Brown Palace, Matt Anderson of Bistro Vendome, Ian Kleinman of O's Steak & Seafood at The Westin Westminster, and Tyler Ward of Elway's. They're all cooking at the Aspen Food & Wine Classic.

Mile High cuisine

By Kristen Browning-Bias
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As the celebrity chefs, slick magazine editors and wine vendors wing their way over the city toward the 25th annual Aspen Food & Wine Classic this weekend, six Denver chefs will load their chuck wagons and head for the hills to show the flyover folks what Denver's cooking.

The Denver Metro Convention and Visitors Bureau is sponsoring a Taste of Denver booth at the grand tasting tent, where local chefs will attempt to wow the people who pay \$1,000 to attend the event.

"We have had all the top food writers coming into our 'hood for years," says bureau spokesman Rich Grant. "Dining in Denver has changed dramatically in the last few years, and we hope to make them aware of that."

Elway's executive chef Tyler Ward hopes to send an ironic message with his steak tartare: "We're not a cow town."

To raise the city's culinary profile, the bureau created restaurant week, sponsored a Taste of Denver dinner at the James Beard

Top Denver chefs show Aspen what's cooking

House in New York, and hopes to make Aspen Food & Wine a yearly event. The bureau bought the tent space; chefs and restaurants are paying their own expenses and lodging.

"In great cities the chefs are as famous as the sports personalities," says Grant. "That's starting to happen here. Everything has to start at home."

The chefs shared their recipes and their inspiration with us before packing their coolers and hitting Interstate 70.

Ian Kleinman, chef de cuisine for O's Steak & Seafood at The Westin Westminster, is a Colorado native who chose to showcase local ingredients ... in a test tube: "Beets and goat cheese are a natural fit, so I wanted to come up with a

new presentation. I have been asked to cook at the James Beard House and in Hawaii but I always wanted to cook at this event in my backyard."

Solera chef Goose Sorensen grew up in Wyoming, but his dish includes neither steak nor potato, and no lab equipment. His Mango Tuna Salad on Crispy Wonton with Orange-Wasabi Aioli represents the growth in Denver's food scene, he says.

"I'm kind of a redneck from Wyoming. The cook quit in my fraternity house, and I took over and that's when I found out I had a real knack for it," Sorensen says. "Denver has gone from a steak-and-potatoes city to truffles and other finer cuisine. We are getting better and better independently owned restaurants. It's great to go up there to rub elbows with the top chefs in the world."

If you aren't lucky enough to have a ticket, try one of these recipes at home from the city's own top talent.

Desiree Belmarz contributed to this story. Food editor Kristen Browning-Bias can be reached at 303-954-1440 or kbrowning@denverpost.com.

Elway's Prime Beef Tartare | Truffle-Chive Gnocchi | Brown Palace Bison Fricasee

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