

Inside Regas Christou's Clubland Empire *by Patrick Doyle*

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Denver's Best New Restaurants

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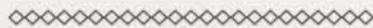
Best *new* Restaurants

By Amanda M. Faison

Photography by Laurie Smith • Illustrations by Damien Weighill

It's been quite a year, Denver. As far as we can tell, the, um, sluggish economy hasn't stopped new restaurants from flinging open their doors—and thank goodness for that, because our local dining scene is more vibrant than ever. If anything, many of the new places in town reflect a refreshing price consciousness and menu accessibility that had previously fallen away. You'll find bargains at eateries like the dainty Middle Eastern-focused Arabesque or dialed-down, hearty fare at Euclid Hall. Of course, this list still offers choices for fine dining—namely Shanahan's Steakhouse and ChoLon, but most of the eight restaurants that made this year's cut fall squarely in the middle. So no matter what you're craving, check out the metro area's most promising new spots. Ready, set...eat!

2010



INSIDE:

ONDO'S SPANISH TAPAS BAR • ARABESQUE • CHOLON MODERN ASIAN BISTRO • SHANAHAN'S STEAKHOUSE
 EUCLID HALL BAR & KITCHEN • CAFE AION • THE VILLAGE CORK • MANGIAMO PRONTO!
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Turn to page 96 to read about
 Denver's hottest food trucks.





Euclid Hall Bar & Kitchen



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**If you try to compare Euclid Hall** to Rioja or Bistro Vendôme, chef Jennifer Jasinski's other restaurants, you're going about things all wrong. Euclid Hall is a departure for Jasinski—and she's loving it. The restaurant is a beer hall (albeit a fancy one), with a vast, well-curated suds list and a hearty menu lined with items such as poutine (gravy-drizzled fries and cheese curds), schnitzel, and hand-cranked sausage. These are cold-weather eats that demand a to-hell-with-the-diet attitude and a meaty pint of IPA. And yet, while the food has masculine qualities, Jasinski has softened the edges, sneaking in a bit of refinement that lightens, brightens—and even makes—each dish. Take the griddled cheese sandwich: Jasinski pairs the aggressive funk of Camembert with the soft, supple flavors of Colorado peach preserves. On the flip side, she takes the classic pairing of chicken and waffles, and punches up the flavor with tart, acidic buttermilk sourdough waffles. There's a yin and a yang to each offering—and the best way to find it is to dine with a group and order a whole mess of dishes to share.

1317 14th St., 303-595-4255, euclidhall.com

**Where To Sit:**

For a view of the open kitchen, but still a sense of tucked-away coziness, ask to sit at table 31 or 32—mini-booths nestled along the south wall.

**What To Order:**

The works (house-made sausages, pickled vegetables, mustards, and bretzel bread), roasted duck poutine, funnel cake-fried bananas

