

CELEBRATING
17
YEARS!

THE TRAVEL ISSUE denver life

Colorado's leading lifestyle magazine

BE RIGHT THERE

NEW MEXICO • ARIZONA
UTAH • WYOMING

Just across Colorado's borders,
our neighbors invite you to
indulge in Utah's wonder,
Wyoming's wilderness, Arizona's
wellness, and the artistic pulse of
Taos, New Mexico.

*Find a moment of respite in the
Living Spa at Taos' El Monte
Sagrado, p. 47*



PLUS

GET GLOBAL ACCESS with Englewood's ONEflight International **MAKE YOUR GREAT ESCAPE** with Vintage Overland **THERE IS SNOW ON THE GROUND** in Winter Park **BRUSH ASIDE CONVENTION** with "Imaginationalist" Topher Straus **YOUR BEST BITE** Oliver's Italian **ASPEN'S FIRST SKI-IN, SKI-OUT SPA** at The Little Nell **HIT THE ROAD** in the 2024 Jeep Wrangler Rubicon 392

FEBRUARY 2024

PLEASE DISPLAY UNTIL 03.05.2024 \$4.95



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news
BITES

BUFFET BENEATH THE SLOPES

Arapahoe Basin's Moonlight Dinners highlight regional cuisines in an upscale evening of communal feasting. RSVP for Foods of the Pacific Northwest on Feb. 24 or visit Scandinavia from the Black Mountain Lodge on March 23.



Summit suppers

Embark on culinary odysseys with snow cats, sleighs, mountain gondolas, and more, as high-altitude eateries become the ultimate playgrounds for discerning palates. *by Sahale Greenwood*

There's nothing like a journey to work up an appetite, especially when the destination is a feast for all the senses. Aspen's **Pine Creek Cookhouse**, nestled at the base of the Elk Mountains, invites adventurous souls on cross-country skis, snowshoes, or horse-drawn sleighs to the large, luxurious wood cabin with a central fireplace offering seasonal menus featuring American alpine cuisine. (Reservations are required.) For a taste of altitude, Copper's brand new **Aerie Lodge**, featuring Feast and Forage, is accessible via the American Eagle Gondola and offers elevated on-mountain dining during the day. Fuel up on the athlete's mountain with deluxe dishes like venison steak or potato-wrapped salmon. Atop Telluride Ski Resort, **Alpino Vino**—a quaint European chalet accessible via skis during the day and custom-crafted snow coach at night—promises a prix fixe Northern Italian dinner. Closer to home, **Arapahoe Basin's Moonlight Dinners** at the mid-mountain lodge are elegant affairs on the otherwise rugged mountain. Here, guests can delight in multi-course buffet-style meals, cocktails, community, and live music.



Enjoy a night at the museum on Tuesdays and Fridays at **The Ponti's** new dinner service. Order a cocktail and mezze plate and enjoy chef Jennifer Jasinski's art-inspired fare while you digest your day at DAM. thepontidenver.com

Lotus Concepts, the restaurant group behind ViewHouse and My Neighbor Felix, introduces a whimsically surreal bar-forward concept in the Ballpark District. At **Wonderyard Garden + Table**, expect the unexpected: spinning carousel tables, booths housed in oversized abstract bird cages, carnival-inspired cocktails, a neon-wrapped bar, and abundant eclectic art-deco appeal. wonderyard.com

Blackbelly Market opens its first Denver location near Tennyson Street. Now, the Boulder hotspot's renowned charcuterie, salami, and salumi selections as well as its quick-service breakfast and lunch menu are within easy reach. blackbelly.com



happy hour

LEEZAKAYA
4-6 p.m. & 10-11:30 p.m. daily
720.769.6595
2710 S. Havana St., Aurora
leezakaya.com

Seoul Hospitality Group, led by J.W. Lee with 16 Korean, Japanese and Vietnamese concepts under his umbrella, unveils its sophisticated new ethnic dining venture in Aurora—Leezakaya. Situated on South Havana Street, it caters to both the upscale and lively dining scenes with a tempting twice-daily happy hour. Here, you

can indulge in a \$100 omakase menu and decadent items like A5 wagyu or experience the affordable side of luxury with a six-page-long happy hour menu featuring an extensive list of sakes along with cocktails, wine, and beer. And the sushi is a steal, with simple rolls, appetizers, and nigiri, all around \$10.

PHOTOGRAPHY BY IAN ZINNER; COURTESY OF ALPINE VINO