

5280

EXCLUSIVE EXCERPT
Best-selling Author
Kent Haruf's
West of Last Chance

DENVER'S MILE-HIGH MAGAZINE

BEST NEW RESTAURANTS

10 Hot Spots for Denver's Freshest Dishes



*Dulche de leche crêpes
with pecans, Centro*

\$4.99 5280.com
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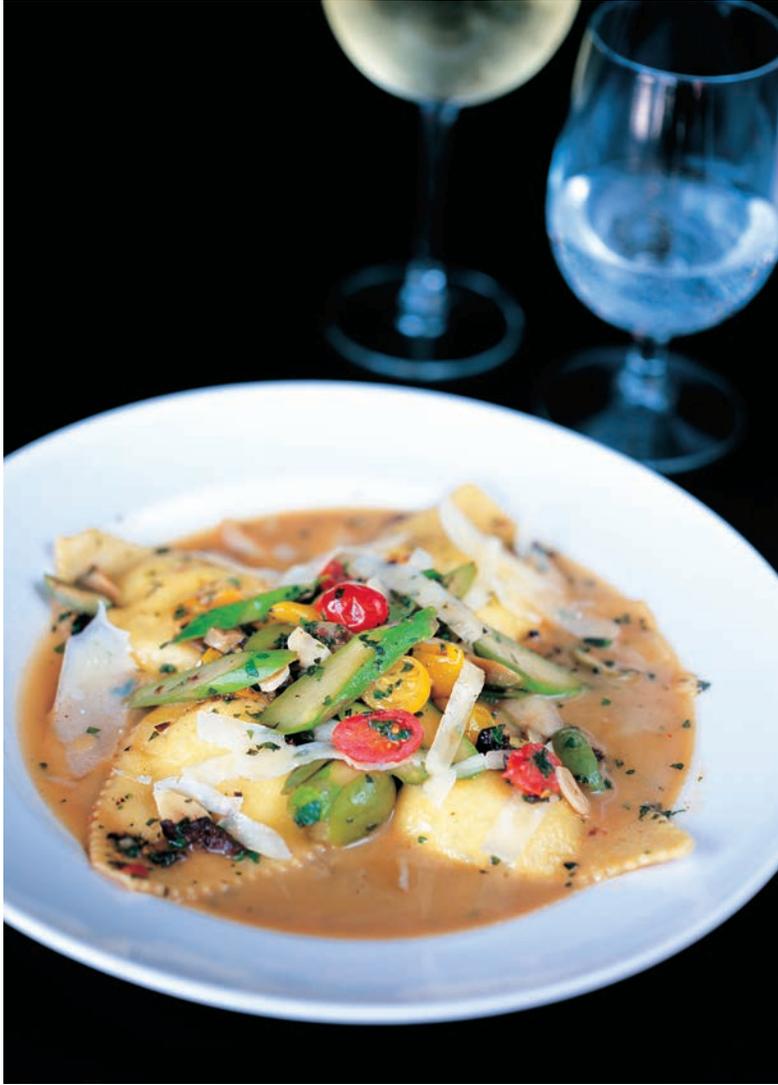
Going AWOL
A WAR RESISTER'S STORY
page 118

COLORADO'S BEST
Outdoor Weddings
page 122

Novelist Eli Gottlieb on
FATHERS, SONS, & GROWING OLD
page 152

Vita

1575 Boulder St., 303-477-4600



Vita is both a lounge and restaurant, and it surprises on both fronts. As deftly as the bar caters to beautiful types sipping shaken martinis and pomegranate mojitos, the kitchen creates its own star power. Chef Max Mackissock sends out creative Mediterranean eats that befit the sleek restaurant: a delicate winter squash lasagna with ricotta, spinach, and sage pesto wrapped liked a present, a long rectangular platter of plump ravioli, and a caramelized hangar steak served with a dollop of mascarpone potato purée so rich you dream of more.

Mackissock clearly understands the power of balance, and he goes to the edge of creativity. To wit: His “favorite salad” is a medley of roasted Red Bliss potatoes, olive tapenade, pepper bacon, asparagus, baby greens, tuna carpaccio, and a fried egg. With each bite the diner tastes Spain, Italy, and Greece in equal parts and perfect harmony. Add an excellent (and gorgeous) waitstaff, live jazz several nights a week, and one heck of a view, and you’ve got a top restaurant.

Opened December 2006

Best Bites The seasonal ravioli dish—recently made with house-made goat ricotta, asparagus, baby tomatoes, cerignola olives, and Parmesan

Hot Seat Request one of the sexy, loungy booths that’s made for cocktail sipping and canoodling. Or, on a nice night, the rooftop patio.

Don’t Miss Dining on a Tuesday when bottles of wine are half price. If it’s a special evening, we recommend ordering the La Poderina Brunello di Montalcino (normally \$125).