

Longhorns: Not Just for Texas Anymore



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DENVER'S MILE-HIGH MAGAZINE

Best New Restaurants

Where to Find Denver's Freshest Eats



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at Límon*

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December 2006

Denver's Best New Restaurants

By Amanda M. Faison

Photography by Laurie Smith



What makes a best new restaurant? It takes more than just a plate of good food. There's consistency to take into account, and the waitstaff and the ambience too, but mostly it's that spirited vibe when an eatery fires on all cylinders. When that happens the kitchen knows it, as do the servers, and the diners can feel it. There's something special about being a part of that moment—and it's something you'll experience at all 10 of these metro-area restaurants. ¶ For the last 14 months we've kept a crib sheet of the new places opening in and around Denver. We've noted spaces with hype and discovered other spots that opened without any fanfare. We've visited them all—chewing our way through crêpes with chantilly cream, duck confit, Cuban sandwiches, tandoori chicken, vegetarian hotdogs, and always, always dessert. ¶ Denver's dining scene continues to mature, embracing trends like Peruvian cuisine and seasonally focused menus. We also learned that Highland—especially booming East Highland—is the place to be, as three of our 10 are located in that urban neighborhood. Most important, we've found a handful of restaurants of all price ranges and cuisines that will wrap you in the moment and entice you to visit time and again.

Límon

1618 E. 17th Ave., 303-322-0898, www.limondenver.com

If you've never had Peruvian food, here's what you're missing: cebiche, pisco sours, fresh fish, hot peppers, nutty farro, and purple potatoes. The cuisine is rich with Chinese, Spanish, and French influence—and at Límon, chef-owner Alex Gurevich serves an eclectic menu that uses South American ingredients in nontraditional ways. Open since July, the 17th Avenue restaurant has seen huge business serving starters such as the mango, passion fruit, and prawn cebiche and the yucca chips with black mint-béarnaise dipping sauce. For dinner we go for the arroz con pato—a balanced dish of crispy duck confit, cilantro rice, sugar snap peas, and cotija-aji rocoto salsa. The final effect: delicious and exotic but still approachable.

Arroz con pato



Eat

Crispy duck confit over cilantro rice, sugar snap peas, and cotija-aji rocoto salsa.

Drink

Chicha Morado—a traditional Peruvian beverage made of purple corn, pineapple, cloves, and cinnamon.

Don't Miss

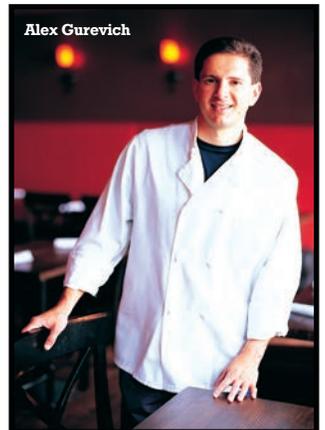
Lucuma (a Peruvian fruit) ice cream and Alfajores cookies, shortbread-like treats filled with dulce de leche.

Sit

Inside along the far wall for a perfect perch overlooking the entire restaurant.



Alex Gurevich



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