



OLD AND THE NEW

CLASSIC YET DIVERSE SUMMIT RESTAURANTS DRAW LOYAL FOLLOWINGS

BY ANDREW TOLVE

PHOTOS BY BOB WINSETT, PHOTO OPPOSITE PAGE COURTESY OF CAFÉ ALPINE

This issue's "Sumptuous Summit" features four restaurants, each of which has found a way to distinguish itself in Summit's ever-competitive culinary world. Two of the restaurants are distinctly old school. Their buildings are rustic and cozy, both of them being at least 50 years old, and their names are old and familiar, too. Both the Arapahoe Café and Café Alpine have been serving up food for a long time in Summit.

The other two selections represent the best of Summit's new breed, restaurants that offer a new urban chic to dining in the mountains. Both Relish and Farley's Chop House have opened for business within the last two years — Relish in Breckenridge and Farley's in Frisco — and judging by the success of their casual gourmet menus, each will be enjoying success for many years to come.

Without further ado, here is this winter's "Sumptuous Summit."

CAFÉ ALPINE

Café Alpine is located on Breckenridge's East Adams Avenue, in Breckenridge, in a three-story wooden home that dates back to the late 1800s. The ambiance inside is rustic and snug, with each of the three floors offering seating for just 30 diners. On the second floor, a large stained-glass window lends a warm light to the dining room.

Above: Alpine Café's chef/owner Keith Mahoney (above) says he always wants to bring the best new ideas to the diner. Opposite page: One of Mahoney's tantalizing treats.

"People want to have a view of the mountains," says Laura Shearer, the restaurant's manager. "Well, our view is on the plate."

Café Alpine prides itself on an upscale, approachable menu that changes nightly, depending on the season and the special meats, fish, and vegetables chef/owner Keith Mahoney finds at the market each week. During the winter, the menu assumes a harder nature, with a characteristic entrée being an espresso graced lamb shank with focaccia pine nut stuffing. A popular dish this past summer was the phyllo-wrapped halibut with arugula-pesto couscous, grilled fennel, and a baby tomato salad.

"We're gourmet, but we use items that people probably aren't that familiar with," notes Shearer. "We try to educate people on different kinds of food. We like to push the envelope."

Diners find an eclectic wine list to complement their food, with most of the red wines coming from California and most of the champagnes from France. The price of entrees can range from \$16 to \$25. Chef Mahoney also serves up a daily selection of tapas if diners are looking for a lighter meal.

"We always try to bring the best new ideas to the diner," says Chef Mahoney. "We're always out there looking, doing, trying new ideas, things that you don't generally see in this area ... Each plate is custom done with custom vegetables, sauces, proteins, and then how we present it, it's a complete thought."

106 E. Adams Avenue
Breckenridge
970-453-8218
www.cafealpine.com

