







NEW TO CHERRY CREEK

Come close, it's a secret ready to pop just after Thanksgiving—Cherry Creek's next big restaurant is Aria, created by Opus Michael Long, Aria's executive chef. Look forward to butternut squash risotto scallops, Fromage A Trois and olive oil poached swordfish.

250 Josephine Street

LATE NIGHT

A smart-sounding place to get stupid at, Euclid Hall's bar menu is off the charts. Where else can you score Heirloom Jomato Salad and Voal Schnitzel until midnight? EUCLID HALL 1317 14th Street EUCLIDHALL.COM

FRESH MENU

Shake off autumn's chill with a new fall menu at Encore on Colfax, including a pork belly confit appetizer as refreshing as spring & Ewe Bet Ranch Lamb Rayout with homemade Pappardelle as comforting as cider. ENCORE 2550 East Colfax Avenue

ENCOREONCOLFAX.COM

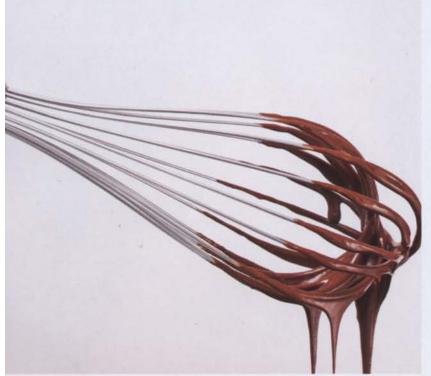
Upper left: from Euclid Hall by Marc Piscotty | Lower: From Aria



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Upper left; from Biker Jim's Hot Dogs | Upper right; From Seth Ellis Chocolatier

FOOD ON WHEELS

The owner of Doluce, Dolite & Doluce Burger is rolling around a new toy... the Little Orange Rocket, featuring plenty of delicious hand-held eats.

Previous specials include: lamb flatbread sandwiches & house smoked salmon.

Check Twitter for current menu and prices, as this Little Orange Rocket's menu changes.

TWITTER @DELUXE_ST_FOOD

STREET FARE

Hot dogs are traditional, even boring, but wisecracking Biker Jim may single-handedly rewrite the hot dog bible. Verses include rattlesnake, pheasant, elk, veal, wild boar, buffalo, reindeer & habanero cherry yak sausage.

All the normal toppings, as well as the signature caramelized onions and cream choose. Jim believes he's "meant to do this ..." which makes these dogs divinely tasty.

BIKER JIM'S HOT DOGS

Corner of 16th and Aropahoe

BIKERJIMSDOGS.COM

THE POUTINE TREND

Canadians can no longer scoff at the absence of their fave dive delight—poutine (fries with choose cards and gravy)—because it has arrived in Denver.

Mead Street, Euclid Hall, Big Game, City O' City & The Hole all carry the stuff, but it's appearing as more of an epicurean indulgence than a sloppy pile of fries.

Chocolatier

Chocolate with a social conscience: Seth Ellis Chocolatier makes high-end organic chocolates sold in compostable wrappers. Rick Levine and his brother Neil teamed up with David Lurie in 2006 to make chocolate taste as good as Switzerland's finest, but also be gluten- and nut-free to cater to allergies. Their chocolate is Rainforest Alliance certified, ensuring decent working conditions and biodiversity. Maybe that will take away the guilt of indulging in extra calories.

Seth Ellis Chocolatier | 5345 Arapahoe Avenue, Boulder | SethEllisChocolatier.com

□ Baker ¬

"It's the smell. You never get used to it, never get tired of it," says Michael Bortz, referring to the scent of his craft as premier baker at City Bakery on Washington Street. Bortz, a family man and Tae Kwon Do black belt, credits his German heritage for his love of oven goods. His creations rise up in more than forty major Denver establishments, including Elway's, The Market on Larimer, Vesta and The Oceanaire. Odds are, if it's baked, looks great and tastes even better, it's a Michael Bortz creation.

City Bakery | 5454 Washington Street | CityBakeryDenver.com