

303

FASHION • CULTURE • STYLE

THE
DINING
ISSUE

November 10 Issue #71 \$4.95



LET THERE BE FOOD

Words: **Jane Lovett** Image: **Marc Piscotty**

▶ With a menu as whimsical and quirky as the one foodie-freaks will find at Euclid Hall, the *chef de cuisine* better have a handlebar mustache—and Jorel Pierce has one, in addition to the ability to break down entire hogs, wasting practically nothing—and a general gusto for food.

Pierce leads the charge at the new beer and late night tavern from Jennifer Jaskinski (chef-proprietor of culinary gems Bistro Vendôme and Rioja, with partner Beth Gruitch), that answers all organ callings and takes guests to an epicurean dreamland.

The death of Martini Ranch opened up the perfect feeding grounds for habit-forming sausages—the blood sausage is the main event, but Pierce is constantly creating new combos. His is a tedious labor of love, yet nothing feels fussy. Anything highfalutin about *foie gras* is crushed when presented with *poutine* and hoisin sauce (Pierce calls 'em dirty fries in the kitchen) or when oyster shooters come camouflaged as a shaved-ice bloody mary in a half-shell or as a cucumber gin gimlet prepared tableside.

Simply, Euclid Hall isn't the snobby restaurant ready to turn its nose up at those unaware of what constitutes head cheese or sweetbread, but it is a fitting home for people who do (and those people might want to ask about going off-menu, as well).

The menu is just as appealing for anyone unable to enjoy *that* type of fare—even if the fried pig ears do mimic the taste of buffalo chicken seamlessly. Euclid Hall's hops-infused pickles, complex mustards and car-bomb floats keep the menu as interesting as bone marrow. And, the beer list deserves applause—ask GM and resident beer man Tony Maciag for a tour or off-menu options, or crack open a tall boy in a paper bag.

It appears that, at Euclid Hall, anything goes.

Euclid Hall Bar & Kitchen
1317 14th Street
303.595.4255
EuclidHall.com





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.

ARIA
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 *Hairloom Tomato Salad* and *Veal 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 Bot Ranch Lamb Ragout* 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

WORDS: SARAH COUGHLIN, NOAH JORDAN, LANEY MCVICKER,
GEORGE PEELE & ELLIOT RIIS; PORTRAITS: SARA FORD



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

FOOD ON WHEELS

The owner of *Deluxe*, *Delito* & *Deluxe 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 cheese*. Jim believes he's "meant to do this..." which makes these dogs divinely tasty.

BIKER JIM'S HOT DOGS
Corner of 16th and Arapahoe
BIKERJIMSDOGS.COM

THE POUTINE TREND

Canadians can no longer scoff at the absence of their fave dive delight—*poutine (fries with cheese curds 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