

Beaver Creek



SaddleRidge

BASE OF BEAVER CREEK'S EASTERN SLOPE / 970.754.5456
SADDLERIDGEBEAVERCREEK.COM

BY MELANIE WONG PHOTOS BY KRISTIN ANDERSON

At Beaver Creek's SaddleRidge, meats — be it a hearty prime rib or a dainty quail — are taken very seriously, but not so much that you won't encounter some playful twists and a lighthearted approach to classic steakhouse fare.

"The idea is to update the classics and give the menu a contemporary, fine-dining feel while being very family friendly," says Executive Sous Chef Adam Roth. "But it's very much sticking to the steakhouse atmosphere."

There's also no better place to rip into a buffalo steak than at a restaurant whose décor pays homage to the area's heritage. You'll feel like taking your time in the spacious, all-wood dining room, marveling at the mounted game heads and staring up at the cast-iron chandeliers constructed from train wheels. Make sure to check out General Custer's hat and canteen as well as

The bone-in pork chop, forefront, is sweetened by brown sugar. Behind it sit the jumbo lump crab cake and tangy glazed quail. **Below** The chocolate mousse cake is decadent.



one of the original George Washington portraits used for the dollar bill. SaddleRidge is part Wild West museum, part restaurant.

BEGINNINGS

Start off with the BBQ Glazed Quail served with tangy pineapple relish and an oh-so-creamy sweet potato casserole. The bird is delightfully crispy and unexpectedly complements the fluffy potatoes. For something a bit more savory, try the tiger

shrimp, wrapped in crunchy Serrano ham and topped with a roasted tomato, olives and pesto.

Roth shows his spunkier side with the taco-inspired Caesar salad. Fresh, whole leaves of romaine are bathed, but not drowned, in a light Caesar dressing and served in a taco-shaped Parmesan crisp, giving the traditional salad a new face.

CULINARY CONTRASTS

The beauty of the fare at SaddleRidge is that serious heavy-weights such as beef tenderloin or the bestselling buffalo prime rib are paired with lighthearted accompaniments such as glazed baby carrots or a sprinkle of Thanksgiving-style French-fried onions.

The bone-in pork chop glazed with brown sugar will be a winner for those with sweeter tastes and is paired well with chipotle mustard that manages to be simultaneously sweet and peppery. Creatively fused, the very tender duck is cooked with a huckleberry glaze and contrasts well with the crackly and sumptuous skin. And surprise — it's served with a roasted jalapeño filled with cream cheese. Your taste buds certainly won't be bored.

Among the most-ordered dishes are the succulent short ribs, made impossibly tender by a two-day process involving searing, vacuum sealing and slow-cooking. Pair it with a Lange Pinot Noir, a red whose earthy, smooth tones go well with the rich meat.

The desserts are traditional but well executed — a multi-layered chocolate fudge cake is not for the faint of heart and the bananas foster is delightfully rummy. Like the rest of the menu, the sweets are straightforward but exceedingly pleasing, and won't leave you disappointed. SaddleRidge serves dinner Tuesday through Saturday. •