

STOKE & RYE

THE WESTIN RIVERFRONT RESORT & SPA
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by **LAURA LIEFF**
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Steakhouses and American cuisine can be found all over the Vail Valley but there is something special about Chef Richard Sandoval's Stoke & Rye that will entice foodies – both local and visiting – to come back for more. Featuring effervescent flavors and a welcoming atmosphere, Stoke & Rye is a special occasion restaurant that showcases a panoramic view of Beaver Creek. Also, because both the inside and outside are spacious and well-appointed, the elevated mountain ambiance is felt the moment you enter the establishment — especially with its live local music on the patio every Friday through the beginning of September, plus two FAC concerts.

Date nights, celebratory occasions and yearning for alpine-inspired dishes made with the freshest ingredients is what Stoke & Rye is all about. Offering healthy, local foods including hearty grilled meats, seafood and shareable plates, the menu is designed to turn new customers into repeat customers.

Once you are seated, start with the house-made rolls — which will have your mouth watering over the delectable rosemary, sea salt and maple butter — and then move on to the wild mushroom

ravioli appetizer which could be a meal on its own. Diners who love the earthy taste and texture of different types of mushrooms will look forward to the dish, as well as the complementary rainbow sweet chard, watercress, garlic confit and trumpet jus.

For the seafood fans, the Maine sea scallops, accompanied by cauliflower, raisin, caper and spicy cauliflower salad, are melt-in-your-mouth memorable. While many diners prefer not to order chicken at restaurants because they make it so often at home, the Cast Iron Chicken with creamy grits, glazed cipolini, asparagus, heirloom carrots

PRICE

Starters and Sharables: \$22

Specialties/Entrees: \$35

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AMBIANCE

Comfortable, upscale modern

American grill

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SIGNATURE DISHES

Tomahawk, mushroom ravioli and Maine sea scallops



and chili-basil vinaigrette is not to be missed. Sides worth indulging in are the truffle fries (sprinkled with parmesan and parsley) and the pork belly mac and cheese (made with panko crumbs).

For groups who are excited to dive into the 52-ounce Tomahawk, the show itself is worth the price tag as the tableside flamed moonshine whiskey adds the flavor and style that will keep people talking. All the steaks, including the Tomahawk, are served with charred lemon, roasted garlic, black pepper sauce, and chimichurri. Be sure to save room for the towering Smoked Chocolate Mason Jar that is full of goodies including chocolate ganache, brownie crumbs, cacao nib and salted caramel.

In addition to the food, the extensive wine list and wines by the glass add to the festive feel of the meal. Stoke & Rye also offers over 160 whiskeys, local high-quality craft beers, zero proof cocktails and an array of hand-muddled cocktails with bright, invigorating flavors that highlight local fruits, juices, purees and infusions.

While the food and libations are, of course, a significant part of the dining experience, service is important and the Stoke & Rye staff is on point. Attentive, knowledgeable and friendly, Sandoval's staff members pay attention to their diners and are ready to answer

questions and make appropriate recommendations. Find a table by the sweeping glass windows if possible, sit outside if the weather permits — and enjoy the experience. Stoke & Rye takes its cuisine, beverages and service to another level. You won't be able to try everything while you're there — as there is simply too much to choose from — but you will be booking your next reservation before you leave. •

TOP Pan-seared Atlantic salmon with pea purée, cauliflower salad and buttermilk sauce.

ABOVE 52-oz Tomahawk steak flamed tableside with moonshine whiskey, served with charred lemon, roasted garlic, black pepper sauce and chimichurri.

LEFT Wedge salad with baby gem lettuce, crispy bacon, cherry tomato, six-minute egg and poblano-blue cheese dressing.

PAGE 22 Half a dozen fresh oysters served with classic mignonette, lemon and tabasco sauce.

