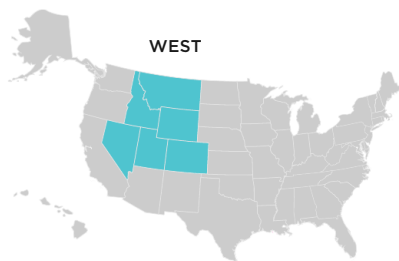


DISCOVER AMERICA

Flavours of the USA

EXPERIENCE THE USA, ONE DISH AT A TIME

UNTAMED



IN THE WEST, WIDE-OPEN SPACES AND SOARING SKIES INSPIRE BIG ASPIRATIONS, and culinary traditions mirror the landscape. Meals of bold, intense flavours are best enjoyed outdoors, amplified by dazzling views atop mountains or along tree-lined riverbanks. Many Western traditions such as hunting, fishing, farming and ranching have resulted from the region's rustic setting. Meanwhile, its major cities reflect the pioneering spirit in a different way. Innovative chefs have turned cities such as Las Vegas, Nevada, and Denver, Colorado, into culinary destinations. Las Vegas' effect on food adventurers is extraordinary: walking "The Strip," diners encounter almost every style of cuisine, including upscale, globally influenced >



Flavour

West Region

Colorado | Idaho | Montana | Nevada | Utah | Wyoming

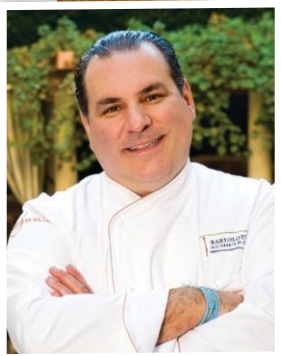


Grand Teton National Park,
Wyoming

“Sheer diversity”

WHAT MAKES THE USA A DELICIOUS AND DYNAMIC PLACE TO EAT?

“The sheer diversity of our melting pot and the size of our country. Certainly Europe is a tremendous influence to the East Coast. Go down to Miami, and it’s the gateway to South America. Go down to Texas, and you’ve got rural American food and the border with Mexico. You move to California, and you’ve got an incredible list of products and wineries, and you’ve got all of the influence from Asia. You have the Midwest that’s having a rediscovery of all the things that are local there. It’s our geography. It’s our history. Whatever city you go to has its own history, and that has a lot to do with the pockets of people who have immigrated there. It’s a pretty exciting time to be in America, food-wise.”



PAUL BARTOLOTTA

Chef/Partner Bartolotta
Ristorante di Mare at Wynn
Las Vegas, Nevada

FOR MORE: WYNNLASVEGAS.COM/DINING/FINEDINING/BARTOLOTTA

JAMES BEARD FOUNDATION
AWARD WINNER 1994, 2009



Clockwise from above: Gordon Ramsay Pub & Grill, Las Vegas, Nevada; Larimer Square, Denver, Colorado; Capitol Reef National Park, Utah

› offerings at grand resorts. Many of these have named world-renowned chefs – such as Joël Robuchon, José Andrés and Gordon Ramsay – to lead their signature restaurants, which are designed to be as stylish as their menu offerings. Denver’s culinary personality is down-to-earth but refined, full of chef-owned restaurants offering everything from dishes from around the globe (shrimp dipped in Japanese ponzu and Indonesian chilli sauce) to gastropub fare (French fries tossed with truffle oil). Local specialities – such as pan-roasted steelhead trout and a dizzying array of craft beer – are essential.

The craft-brewing movement is not exclusive to Denver; beer lovers will enjoy beer trails, brewery tours and even bike tours between neighbouring breweries throughout the region. As brewers experiment, chefs do, too. Look for beer-infused accents such as mussels steamed in pumpkin-flavoured Porter.

Elsewhere in the West, Basque flavours make an appearance. In Reno, Nevada, and Boise, Idaho (home to the third largest Basque population in the world), munch on tapas such as croquetas. These bites, fried to golden-brown for a crumbly exterior, conceal béchamel sauce studded with savoury chicken or ham.

The iconic dining experience in the West is, of course, tied to adventure. On guest ranch holidays, guests ride on horseback then settle around the campfire for char grilled burgers and nips of whiskey. Chuckwagon suppers, in the cowboy tradition, include



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IN THE AMERICAN WEST, great meals are a reward for exploring the great outdoors. Enjoy the bounty of this rugged land, grilled to perfection and served alongside mountain views.

saucy meat-and-potato stews with buttery biscuits. Rambling hayrides, historic train excursions and camping trips end with feasts of grilled trout and fresh berries. In winter, snow-blanketed mountains and valleys invite sleigh rides, snowmobile excursions and hut-to-hut rural snowshoeing adventures - all of which can be followed by moonlit dinners of hot apple cider and thick, grilled steaks. The region's Rocky Mountain range boasts dozens of ski resorts surrounded by clusters of restaurants and bars. These offer a version of après ski that travellers will only find in the American West: skiers gather together after a day on the powdery slopes to swap stories over local craft beer and hot foods such as hearty bowls of chili and juicy hamburgers made with local beef. ●



UTAH OFFICE OF TOURISM

West

Clockwise from below:
National Elk Refuge, Jackson
Hole, Wyoming; gathering
eggs; farm-fresh vegetables;
pomegranates



AURORA PHOTOS, USA



CAN'T-MISS FOOD EXPERIENCES

POTATOES EVERY WAY

Idaho's soil grows prime russet potatoes. Savour them in American classics such as tender baked potatoes loaded with bits of bacon, cheddar cheese and bright green onions.

NATIVE MEATS

Steak is always a delicious choice in the cattle country of the West. For a different flavour, try native venison, elk and bison – or delicate trout plucked from icy streams.

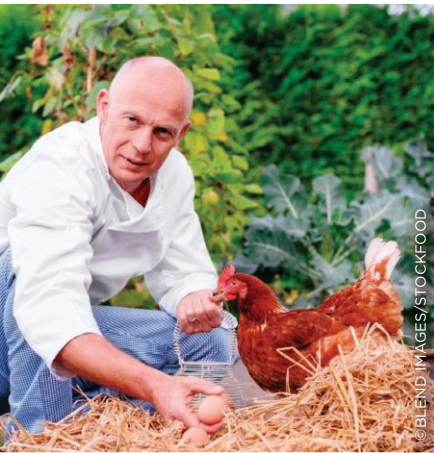
BREW FESTS

Sample beer at dozens of festivals in this region known for craft brewing. Notable events include Colorado's Great American Beer Festival and Montana's Dog & Grog Microbrew Festival.

HUCKLEBERRIES

Summertime in the states of Montana and Idaho means jams, pies, cobblers and milkshakes packed with wild huckleberries, deep blue to crimson-purple in colour and oh, so sweet.

Pioneering Chefs



THE SAME PIONEERING SPIRIT that turned Denver and Las Vegas into culinary capitals is catching on in the West's smaller cities and towns. In Boulder, Colorado, a handful of local chefs and restaurateurs are so passionate about farm-to-table dining that they've established their own farms. These include Eric Skokan of Black Cat and Bramble and Hare, "Top Chef" television star Hosea Rosenberg of Blackbelly Market and Sara and Lenny Martinelli, who own several establishments including Leaf Vegetarian Restaurant. The menus are perfectly in tune with the season at these restaurants and others. They give diners choices such as summer squash served alongside heritage pork; vermilion-coloured beets roasted and brightened with a squeeze of citrus; gnocchi stuffed with parsnip and topped with pecan-cinnamon butter. In Jackson Hole, Wyoming, skiers' hearty appetites have been fuelling a food revolution as exhilarating as the mountain views. Dishes such as elk tartar at Rendezvous Bistro and pan-seared red deer at The Kitchen add new twists to the region's big-game culinary traditions. In Park City, Utah, three legendary ski resorts and the annual Sundance Film Festival create an air of casual sophistication. Among Park City's collection of restaurants and lounges, sample smoked trout sausage with red pepper butter at Handle, and participate in a ski-in, ski-out whiskey tasting at High West Distillery & Saloon.

In outposts such as Bozeman, Montana, chefs emphasise regional meats and fish. At 14 North, bacon-wrapped meatloaf begins with locally raised, grass-fed beef. At Open Range, fresh trout is smoked and served with sweet corn ice cream as a seasonal appetizer.

In Boise, Idaho, the dining scene tends to be casual but creative. Locals love Bleubird, which takes everyday foods such as sodas and sandwiches to a new level. Depending on the season, diners can enjoy pomegranate-sage soda with a sandwich of grilled brie, gruyère and cheddar cheeses layered with caramelised onions and fig preserves. ●



Join the conversation online using [#TasteUSA](#)

DENVER'S UNION STATION

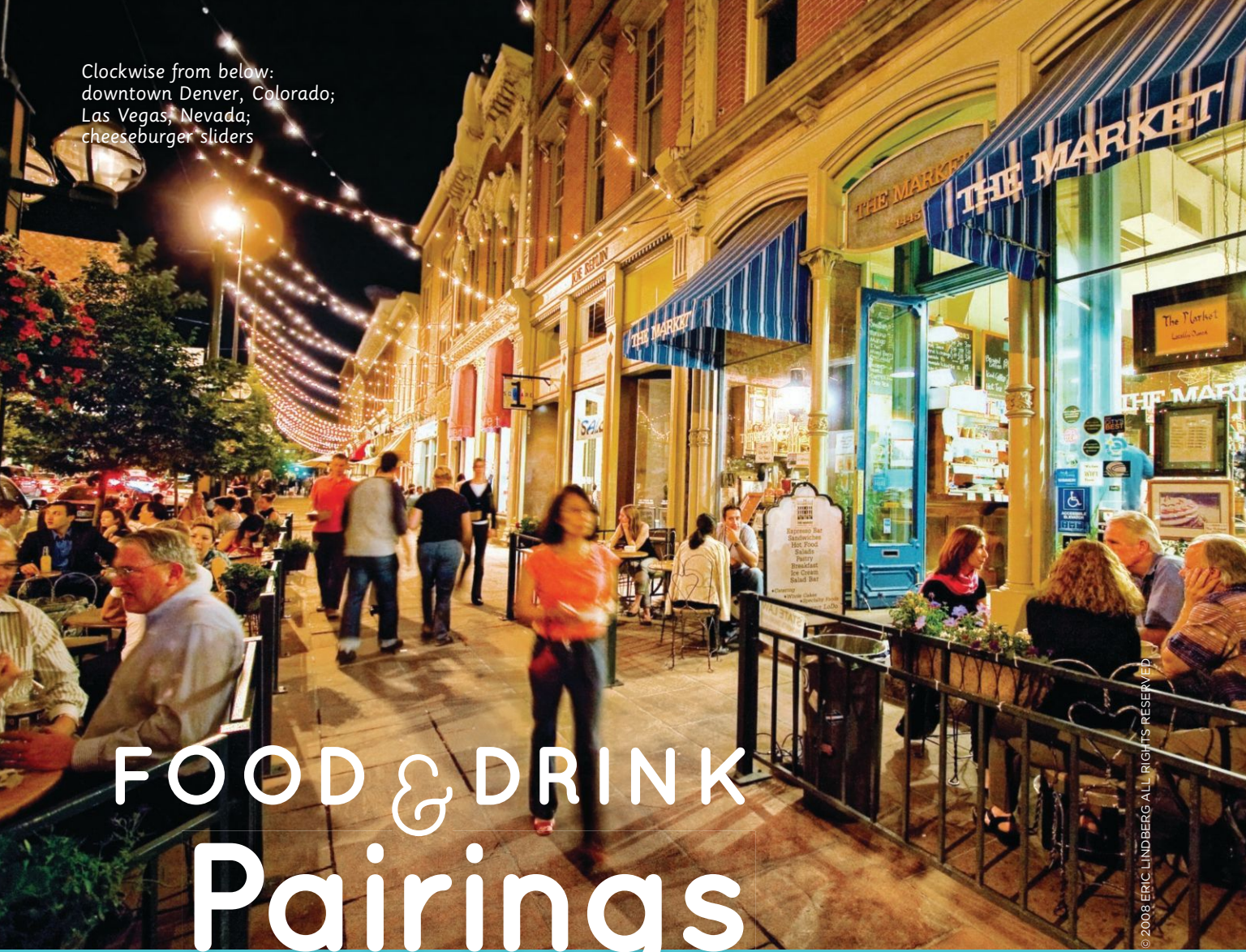
Worth a visit for the architecture alone, this historic train station offers 10-plus restaurants with icy pear and Riesling granitas, wild salmon and chocolate bread pudding drizzled with hot buttered rum sauce.

LAS VEGAS CUISINE

Some of the world's top chefs have opened offshoots of their international restaurants in this entertaining city. Expect everything from exquisite caviars served with crème fraîche to beer-battered fish and chips.



Clockwise from below:
downtown Denver, Colorado;
Las Vegas, Nevada;
cheeseburger sliders



FOOD & DRINK Pairings

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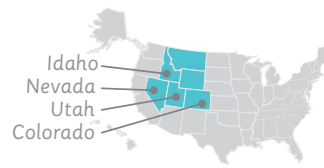
Enjoy an authentic taste of the USA's West region by pairing signature foods with locally crafted beer, wine and spirits.

COLORADO

Colorado's reputation for award-winning craft beer and hearty food is best experienced in its brewpubs. At Oskar Blues Brewery's CHUBurger in Longmont, savour a grass-fed Black Angus beef burger with a hoppy Dale's Ale. At Denver's Wynkoop Brewing Company, warm up with vegetarian chilli and Patty's Chile Beer, brewed with zesty Anaheim chillis and ancho peppers. At Pug Ryan's Brewing Company and Steakhouse in Dillon, order fish and chips, crisped in a batter of lemony Morning Wood Wheat Beer.

IDAHO

More than 50 wineries are nestled between Idaho's Rocky Mountains and the Snake River, inspiring chefs throughout the state. Signature whites - Chardonnay, Riesling and Viognier - bring out the flavours of locally caught smoked trout and creamy, artisanal goat cheese from Idaho's Rollingstone Chèvre. Idaho red wines, including Cabernet Sauvignon and Merlot, pair well with all-natural meats and fries. (Don't be surprised if these are hand-cut from Idaho potatoes and sprinkled with fresh herbs and Parmesan cheese.)



West



NEVADA

From Reno's Midtown neighbourhood to downtown Las Vegas and "The Strip," bartenders have honed an intriguing cocktail culture in Nevada. Highly skilled bartenders craft intricate cocktails using house-made bitters, herbs grown right at the bar and ingredients from the local farmers' market. This culture thrives in casual pubs, bars with the feel of old saloons, brasserie-style restaurants and hip hotel lounges connected to the kitchens of celebrity chefs. Depending on the establishment, your cocktail might come with a house-made pretzel or a fine, aged Porterhouse steak.



UTAH

A new wave of craft distillers in Utah is putting local ingredients to delicious use. Pure water flowing from Utah's mountains and added flavours such as local honey create spirits that go down smoothly - especially with the foods that Utah chefs are known for. Sip Jack Rabbit Gin with sushi or mussels. Enjoy Salt City Vodka and a salad topped with crispy medallions of goat cheese. Order a hearty bison burger with a High West whiskey. ●



Cocktail Contests in the West

IN LAS VEGAS, NEVADA,

bartenders can be as famous as celebrity chefs. To taste what the

best "mixologists" can do, join a Cocktail City Vegas event. In the sleek clubs along "The Strip," mixologists compete to create the winning cocktail, using a common ingredient such as champagne or tequila. Sample the entries and vote for your favourite. In Park City, Utah, request the city's signature cocktail. A new signature drink is named during summer and winter contests, challenging mixologists to incorporate micro-distilled spirits and seasonal flavours.