

BON APPÉTIT

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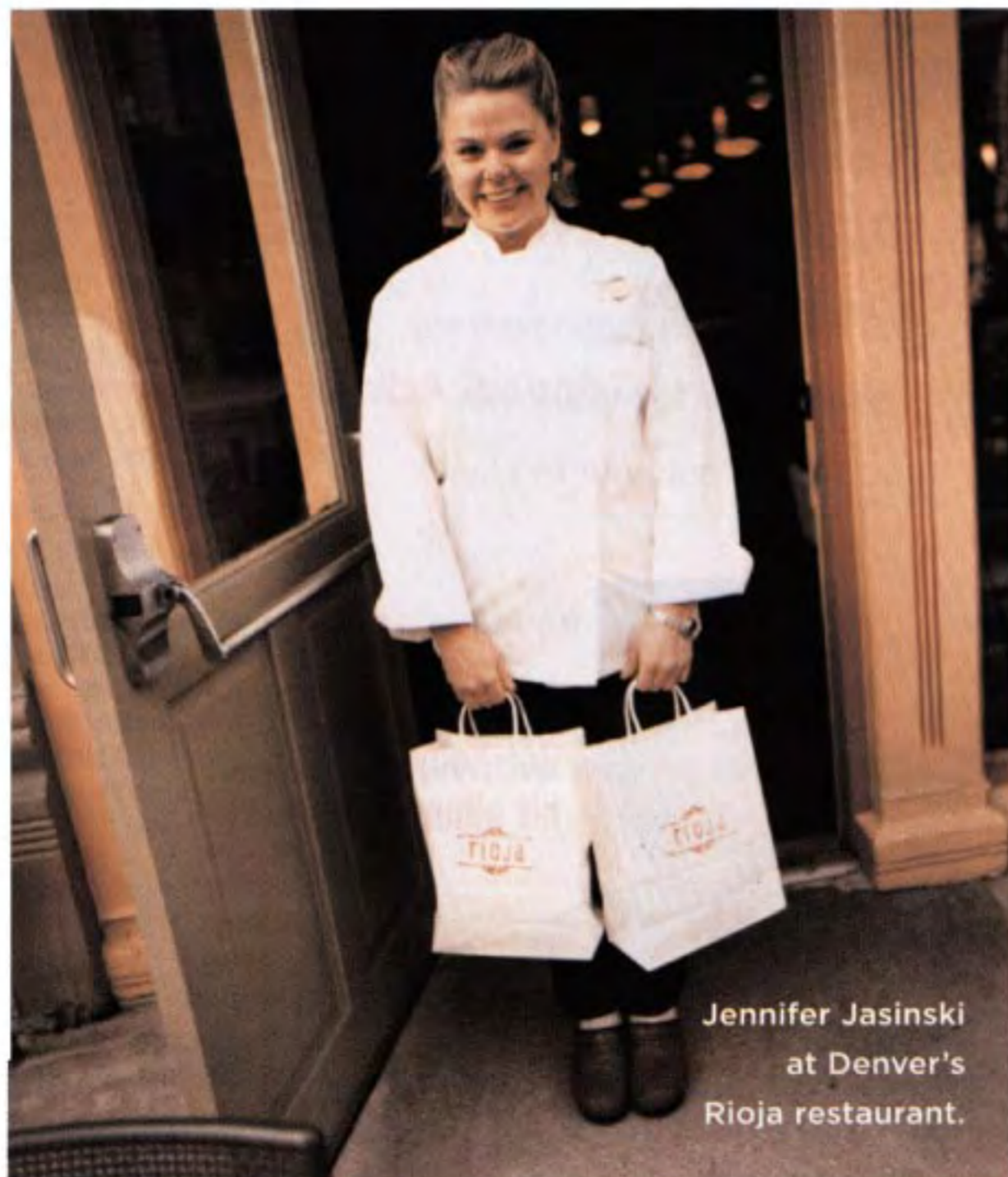
AMERICA'S FOOD AND ENTERTAINING MAGAZINE

The Restaurant Reporter

Around the country and around the world—where to go now **BY TANYA WENMAN STEEL**

DENVER & ENVIRONS

These days Denver's restaurant scene is reason enough to make a detour on the way to Aspen or Vail. At **RIOJA**, co-owner Jennifer Jasinski is hitting the heights in the Mile High City. She is a veteran of Denver's acclaimed Panzano and has spent a decade in the kitchens of Wolfgang Puck's empire (at Granita, Postrio, and Spago). "Puckian" describes some of the Mediterranean menu—thin-crust pizzas topped with Gorgonzola, fig, arugula, and Speck, and cheese and herb *pansôti*, or ravioli. Her mostly female team heads up this LoDo (Lower Downtown) hot spot with its copper-topped bar, colorful handblown glass spheres, open kitchen, and pizza oven. **THE BEST DRINK IN DENVER:** The Pomeginger cocktail. (1431 Larimer Street; 303-820-2282; riojadenver.com)



Jennifer Jasinski
at Denver's
Rioja restaurant.

GARY MOSS



d with Ginger-Lime Dressing