



PRESS RELEASE

MICHELIN GUIDE

Paris September 12, 2023

## Introducing the first Stars of the MICHELIN Guide Colorado

- **Five restaurants receive a MICHELIN Star in inaugural selection**
- **Colorado bursts onto scene with four MICHELIN Green Stars**
- **Nine Bib Gourmand, plus four Special Awards, also awarded**
- **44 total restaurants, 15 cuisine types reflected in state Guide**

The MICHELIN Guide officially has made its debut in Colorado with five One-MICHELIN-Star establishments and four MICHELIN Green Star restaurants.

**Brutø** and **The Wolf's Tailor** each were awarded one MICHELIN Star, plus a MICHELIN Green Star.

The full selection, including Bib Gourmand restaurants and Recommended eateries, totals 44 restaurants. Chefs and restaurant teams were honored Tuesday night at the Mission Ballroom in Denver.

"This is a proud moment for Colorado and for the MICHELIN Guide, with five MICHELIN-Starred restaurants highlighting the state's debut selection of restaurants," said Gwendal Poullennec, the International Director of the MICHELIN Guides. "It's quite an impressive feat for a debut selection to include so many MICHELIN Green Stars. Our famously anonymous inspectors were wowed by these restaurants' high-quality, local ingredients, sourced seasonally and sustainably. It's a very exciting time for the culinary community here, and we feel the momentum growing."

Here are the new One-MICHELIN-Star restaurants, with inspector notes from each (Inspectors' comments in full on the MICHELIN Guide website and [mobile app](#)):

### One MICHELIN Star

#### **Beckon (Denver; Contemporary cuisine)**

*More than just a name, it's an ethos at this ambitious RiNo dining room from Chef Duncan Holmes where staff warmly welcome you. Once inside this Scandi-cool space, diners pull up a chair at the 18-seat counter facing the kitchen where a focused team is hard at work. The multicourse contemporary tasting menu rotates quarterly (think harvest-themed in the fall). This kitchen offers far from typical dishes. Seared quail breast with a confit leg is spot on,*



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*especially when sided by creamed kale made with sunflower seeds and a quail reduction.*

### **Bosq (Aspen; Contemporary cuisine)**

*At this singular enclave, Chef Barclay Dodge and his team are executing seasonally inspired cooking that focuses on foraging, fermenting and local farms. The menu format allows diners to customize their own tasting of four or more courses. From hand-picked spruce tips to butter from locally sourced cooperative dairy cows, this is a concept that pays attention to details — even ingredients from farther afield, like lobster from New England, gets a hit of local flavor from being grilled over juniper wood.*

### **Brutø (Denver; Mexican/Contemporary cuisine)**

*Chef Michael Diaz de Leon runs the show here, where the team takes a serious approach to locality and seasonality, not only in the produce but also the grains, which they mill or nixtamalize in-house. The mastery of the hearth as the primary cooking implement makes this operation special, and it infuses each of the tasting menu's courses with distinct notes. The menu, which is Mexican at its core, has a clear narrative, and is perhaps best displayed in lamb prepared two ways — as a street-style taco and ground lamb leg kushiyaki with a quenelle of mole chichilo.*

### **Frasca Food and Wine (Boulder; Italian cuisine)**

*All are treated as special guests here, where Chef Ian Palazzola's cooking is Italian, but in a hyper-specific way: It's the food of the northeast Italian region of Friuli Venezia Giulia. You'll find pasta and seafood on the prix fixe and tasting menus, but Slavic and Alpine elements also appear. Focused and distinct, the menu might showcase a lesser-known part of Italy, but the ingredients are clearly Coloradan. The plates are beguiling with a minimal, straightforward approach, as in cjalson, half-moon fresh spinach pasta pockets filled with an English pea and potato purée.*

### **The Wolf's Tailor (Denver; Contemporary cuisine)**

*With culinary stylings as singular as its name, this charmer stands apart from the pack. Chef Taylor Stark shepherds a creative multicourse menu that abounds with personality, boasting a unique, genre-defying style that draws variously from Nordic, Italian and East Asian cuisines, but nonetheless feels focused and cohesive. Although the menu shifts throughout the year to explore different themes, diners will find a common thread in cooking that highlights ingredients while displaying technical precision and harmonious flavors, with fermentation a frequent motif.*



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### MICHELIN Green Star

#### **Blackbelly Market (Denver; American cuisine)**

Initiatives: *full utilization of every ingredient and animal, most of which are butchered in-house; sourcing from local ranches and farms that apply natural practices to everything they cultivate; herbs and flowers for plates grown on property.*

#### **Bramble & Hare (Boulder; American cuisine)**

Initiatives: *organic farm with 70 acres growing more than 250 varieties of vegetables, herbs and grain, which is ground into flour on a stone mill; an acre of chamomile for restaurant use; 360 acres of pasture for raising heritage sheep and pigs.*

#### **Brutø (Denver; Mexican/Contemporary cuisine)**

Initiatives: *zero-waste ethos; fermentation program to create umami-based ingredients; house-milled grains grown in Colorado; hyper-local sourcing; partnership with Zero Foodprint to help reduce carbon footprint and carbon emissions.*

#### **The Wolf's Tailor (Denver; Contemporary cuisine)**

Initiatives: *zero-waste mentality; local apple cider vinegar project; recycling bread waste into sourdough gochujang; contract farming to grow heirloom wheat for flour on organic, regeneratively farmed land; on-site pollinator garden; certified sustainable foraging program.*

### **Bib Gourmand**

The MICHELIN Guide Inspectors identified [nine restaurants](#) to award the Bib Gourmand designation, which recognizes eateries for great food at a great value: **AJ's Pit Bar-B-Q, Ash'Kara, Basta, The Ginger Pig, Glo Noodle House, Hop Alley, La Diabla Pozole y Mezcal, Mister Oso** and **Tavernetta**.

### **MICHELIN Special Awards**

In addition to the Bib Gourmand and Stars, the Guide announced four Special Awards:

<b>Award</b>	<b>Recipient</b>	<b>Establishment</b>
Michelin Exceptional Cocktails Award	<b>Caroline Clark</b> <i>Presented by Basil Hayden</i>	The Wolf's Tailor
Michelin Sommelier Award	<b>Ryan Fletter and Erin Lindstone</b> <i>Presented by Wine Access</i>	Barolo Grill
Michelin Outstanding Service Award	<b>Sergei Kiefel and front-of-house team</b>	Frasca Food and Wine
Michelin Young Chef / Culinary Professional Award	<b>Kelly Kawachi</b>	Blackbelly Market



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The MICHELIN Guide Ceremony is presented with the support of Capital One.

### Hotels

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Colorado and throughout the world.

Each hotel in the selection has been chosen by MICHELIN Guide experts for its extraordinary style, service, and personality — with options for all budgets — and each can be booked directly through the MICHELIN Guide website and app. The selection for Colorado features the state’s most spectacular hotels, including upscale outdoor campsites like [Collective Vail](#), standouts from our “Plus” collection like [the Source Hotel](#) and [the Crawford Hotel](#) in Denver, refurbished motels like [Amigo Motor Lodge](#), and rehabilitated wilderness ghost towns like [Dunton Hot Springs](#).

The MICHELIN Guide is a benchmark in gastronomy. Now it’s setting a new standard for hotels. Visit the MICHELIN Guide website, or download the free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.



### The 2023 MICHELIN Guide Colorado selection:

 (High quality cooking, worth a stop)	<b>5</b>
 (Restaurant sustainability leaders)	<b>4</b>
 Bib Gourmand (Good food at moderate price)	<b>9</b>
Recommended restaurants	<b>30</b>
<b>Total</b> number of restaurants in selection	<b>44</b>
Cuisine types reflected in Starred restaurants	<b>3</b>
Cuisine types reflected in Bib Gourmands	<b>8</b>
Cuisine types reflected in selection	<b>15</b>



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### Colorado's 2023 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
Beckon	🌸	2843 Larimer St., Denver 80205
Bosq	🌸	312 S. Mill St., Aspen 81611
Brutø	🌸 🌿	1801 Blake St., Denver 80202
Frasca Food and Wine	🌸	1738 Pearl St., Boulder 80302
The Wolf's Tailor	🌸 🌿	4058 Tejon St., Denver 80211

### Colorado's 2023 MICHELIN-Green-Starred restaurants

Restaurant	Distinction	Address
Blackbelly Market	🌿	1606 Conestoga St Suite 1, Boulder 80301
Bramble & Hare	🌿	1970 13th St, Boulder 80302
Brutø	🌿 🌸	1801 Blake St., Denver 80202
The Wolf's Tailor	🌿 🌸	4058 Tejon St., Denver 80211

### Colorado's 2023 Bib Gourmand restaurants

Restaurant	Address
AJ's Pit Bar-B-Q	2180 S. Delaware St., Denver 80223
Ash'Kara	2005 W. 33rd Ave., Denver 80211
Basta	3601 Arapahoe Ave., Boulder 80303
The Ginger Pig	4262 Lowell Blvd., Denver, 80211
Glo Noodle House	4450 W 38th Ave., Denver 80212
Hop Alley	3500 Larimer St., Denver 80205
La Diabla Pozole y Mezcal	2233 Larimer St., Denver 80205
Mister Oso	3163 Larimer St., Denver 80205
Tavernetta	1889 16th St. Mall, Denver 80202

### Colorado's 2023 Recommended restaurants

Restaurant	Address
A5 Steakhouse	1600 15th St., Denver, 80202
Barolo Grill	3030 E. 6th Ave., Denver, 80206
Blackbelly Market	1606 Conestoga St., Boulder, 80301
Bramble & Hare	1970 13th St., Boulder, 80302
Dio Mio	3264 Larimer St., Denver, 80205
Dushanbe Tea House	1770 13th St., Boulder, 80302
Element 47	675 E. Durant Ave, Aspen, 81611



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Fruition	1313 E. 6th Ave., Denver, 80218
Guard and Grace	1801 California St., Denver, 80202
Hey Kiddo	4337 Tennyson St., Denver, 80212
Marco's Coal Fired	2129 Larimer St., Denver, 80205
Mawa's Kitchen	305 Aspen Airport Business Center, Ste. F, Aspen, 81611
Mercantile Dining and Provision	1701 Wynkoop St., Denver, 80202
Mirabelle	55 Village Rd., Beaver Creek, 81620
Noisette	3254 Navajo St., Denver, 80211
Oak at Fourteenth	1400 Pearl St., Boulder, 80302
Olivia	290 S Downing St., Denver, 80209
Osaki's	100 E. Meadow Dr., Vail, 81657
Potager	1109 N. Ogden St., Denver, 80218
Prospect	330 E. Main St., Aspen, 81611
Q House	3421 E. Colfax Ave., Denver, 80206
Safta	3330 Brighton Blvd., Denver, 80216
Santo	1265 Alpine Ave., Boulder, 80304
Smok	3330 Brighton Blvd #202, Denver, 80216
Splendido at the Chateau	17 Chateau Lane, Beaver Creek, 81620
Stella's Cucina	1123 Walnut St., Boulder, 80302
Sweet Basil	193 Gore Creek Dr., Vail, 81657
Temaki Den	3350 Brighton Blvd., Denver, 80216
Wyld	130 Daybreak Ridge Rd. Avon, 81620
Zoe Ma Ma	2010 10th St., Boulder, 80302

### About Michelin

Michelin, the leading mobility company, is dedicated to sustainably enhancing its clients' mobility; designing and distributing the most suitable tires, services, and solutions for its clients' needs; providing digital services, maps, and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries, has 132,200 employees and operates 67 tire production facilities which together produced around 167 million tires in 2022. ([www.michelin.com](http://www.michelin.com)).

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