

TOP NEW RESTAURANTS

Plus: An Insider's Guide to Denver's Great Steakhouses

5280

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UDI'S BREAD BISTRO

OPENED:
AUGUST 2005
7357 E. 29th Ave.
303-329-8888

WHAT TO ORDER: *The crispy striped bass with spicy garlic-tomato sauce, served with baby artichokes. Don't miss the roasted eggplant, flame cooked slowly and dressed with superb Sicilian olive oil, lemon, and a little salt.*

UDI BARON IS famous for his chewy, nutty breads, and justifiably so. But after 10 years of kneading dough and perfecting the cold sandwich, Baron has embraced what he calls "the missing piece"—hot food. When Baron's daughter, Robin, returned to Denver after working in New York at Babbo, Casa Mono, and Per Se, Baron

snapped her up to cook at his full-service breakfast, lunch, and dinner spot in Stapleton. A handful of sandwiches still dot the sleek menu, but they boast fillings to the tune of fresh lobster salad with

charred scallions and tarragon. As a whole, Udi's Bread Bistro relies on American favorites shot through with eastern Mediterranean flair. It's a blend of culinary cultures—flatiron steak and chicken schnitzel stand alongside more ethnic fare, including chickpeas, tahini, and preserved Greek cherries—and it works.