

Share and share alike



At Troy Guard's Larimer Square restaurant **TAG** (p. 39), sharing tastes among a group seems both novel and natural. His "continental social cuisine" runs a bit playful to pretty adventurous, which encourages lots of plate passing, i.e. "You have to try this." Dishes to divvy up include seared kampachi with Pop Rocks

(shown), roasted bone marrow with marmalade and tandoori-spiced yellowtail with smoked pistachio vinaigrette. Other eateries worth a shared-bite: **Forest Room 5** for prosciutto-wrapped asparagus (p. 36); **9th Door** for traditional Spanish albondigas (p. 39); **Corridor 44** for lamb-chop lollipops (p. 38).



TAG's signature dish to share: flash-seared kampachi



New Belgium's Frambozen pairs perfectly with holiday sweets

HOPPY HOLIDAYS

About the time that the season's first snowfall dusts the slopes of the Colorado Rockies, artisanal beer breweries release their much-anticipated winter warmers. Deeply flavored and well fortified, these once-a-year creations provide a fine accompaniment to festive gatherings and holiday fare. Hibernation is an aptly named English-style Old Ale from Denver's Great Divide Brewing. Layers of sweet malt are nicely balanced by bitter hops, which pairs well with roasted fowl. In defiance of the falling temperatures, Boulder Beer turns up the heat with Killer Penguin Barleywine. At 10% alcohol, this red-hued behemoth is best savored from a snifter and sipped alongside pungent blue cheeses. Warrior India Pale Ale, from Longmont's Left Hand Brewing, is dosed with freshly harvested hops, creating a bitter and bracing persona that makes a worthy foil to spicy chili or apple tarts. Ten Fidy Imperial Stout, from Oskar Blues of Longmont, appears innocent in its humble aluminum can, but don't be deceived. Viscous and jet-black, it packs a wallop of cocoa and coffee flavors; pair it with chocolate desserts in place of espresso. Frambozen, from Fort Collins' popular New Belgium Brewing, is a brown ale laced with a kiss of red raspberries. This sweet-tart Belgian-inspired beer is equally at home alongside a succulent duck breast or a sliver of creamy cheesecake. Available in local liquor stores or fresh-from-the-source in brewery tasting rooms (p. 36). —*Dan Rabin*

Note the labels to recognize limited-release brews on sight

