

DENVER LIFE

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the FOOD ISSUE

Celebrate Denver's
Culinary Talent



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SPRING FASHION
reflecting on the *timeless*
styles of Yves Saint Laurent

Wild & Scenic
FORT COLLINS

Where to find
Colorado's most
hoppin' beers

{tid bite}

Have You Tried ...

The pizza pie at **Pizzeria da Lupo** in Boulder? Chef Jim Cohen's wood-fired pizza is gaining attention among Boulder's population for its authentic crust and toppings.

2525 Arapahoe Ave., Boulder
pizzeriadalupo.com

Breckenridge Brewery's Small Batch "Occasional" Beer, a double chocolate stout made with milk and dark chocolate from Colorado's own **Rocky Mountain Chocolate Factory** in Durango, CO? To give it a try, head over to **Breckenridge Tasting Room** at 471 Kalamath St., Denver
breckbrew.com

The smorgasbord at **Trillium**? The menu includes aquavit cured salmon, maple sugar cured rainbow trout, lemon and dill pickled shrimp, truffled tater tots and Portobello fries. 2134 Larimer St., Denver
trilliumdenver.com



{hot spot}

Cherry Creek North gets a Margs Taco Bistro

In late March, look for the newest **Margs Taco Bistro** to open at 200 Fillmore St. If you're familiar with the LoDo location, you already know about the tasty tacos with a global twist like Caprese, Asian, Banh Mi, Moroccan, Ninja and Philly Steak, cradled in tortillas made on-site. When the weather warms up, Margs will be the perfect outdoor dining spot for lunch and dinner. "This will be an energetic space that will serve up incredible flavors, while taking full advantage of Colorado's glorious sunshine with a superb patio and open air seating," says Kevin Sloan, co-owner. "We're excited to be here, and we're looking forward to introducing our concept to this great Denver neighborhood." margstacobistro.com



{flavor profile}

New Beans on the Coffee Scene

Dazbog founders, Anatoly and Leonid Yuffa, have big plans for 2012, including new limited edition coffee beans and single cup varieties. "The Denver consumer has welcomed us, and helped us to compete against the big guys," says Anatoly. "We had a lot of dreams in the beginning that we can now implement."

Now that the brothers have secured the foundation of their business with the nuts and bolts of distribution, logistics and production, they can now focus on what they call the "fun stuff." For the Denver Dazbog coffee lover this means the release of limited edition coffees from far-off places like Bali, Kona and Flores. "We want to introduce the 'Chianti classico concept' to coffee," says Leonid. "Much like private reserve wines, these coffees only come along once in a while and once they are gone—they're gone."

Dazbog plans to debut five to eight different single-origin limited edition coffee blends throughout the year. Each will come in a newly designed black bag and the prices will vary from \$15 to \$25 per bag, depending on the coffee. In celebration of their 15th anniversary, Dazbog will release a limited edition African blend.

To coincide with limited release coffee, Dazbog will introduce single cup brewing, using gravity brewing, for the coffee connoisseur who prefers a cup-by-cup extraction. "We hope to introduce people to the nuances in taste," says Anatoly. "And for coffee drinkers who want an unusual experience, each cup will be uniquely blended and designed for a specific flavor profile."

The Yuffa brothers took the same amount of care and attention to detail when they launched their tea lines. Their interest in tea goes back to their roots in Russia, where tea (and vodka) is the national beverage of choice. The tea leaves are selected based on the quality of the cup, not the price of the leaves, which makes them a superior product over many other teas on the market.

Dazbog limited edition coffee and tea leaves are available at local grocers, online and in Dazbog coffee shops. The single cup brewing will be offered in Denver Dazbog coffee shops. dazbog.com