



KitchenProfiles

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There's no doubt about it, Colorado's culinary scene is growing tremendously. Fantastic dining establishments abound in Denver and the Rocky Mountains. Let us introduce you to a roster of talented chefs heating things up in popular Denver-area kitchens. Read on to discover how these skillful chefs are making their mark on the local dining scene, and how they keep us coming back for more.

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Jill's

executive chef **LAURENT MECHIN**
chef de cuisine **DANIEL COLFRADES**

New to Boulder's eclectic dining scene, Executive Chef Mechin is wasting no time introducing himself as he releases his new menus upon Jill's, a contemporary American style restaurant nestled inside the St Julien Hotel & Spa. Previously of Four Seasons Hotels & Resorts, Chef Mechin is positioning his culinary team to follow suit and receive many of the accolades he has attained throughout his career, which began in Europe training under Michelin Star Chefs. "As we grow our team and our culinary program, I want to highlight our local farmers, sustainably raised products, and the traditions of my background in my food," says Chef Mechin.

Having held the position of Executive Chef & Partner at Trattoria on Pearl, Chef Daniel earned the "Best Italian Restaurant 2006" honor and accolades from *Wine Spectator* and *The New York Times*. Continuing his culinary prowess, Chef Daniel worked under Chef Christophe David at NOMI Restaurant at the Park Hyatt Chicago. Under Daniel's direction NOMI was awarded 3½ stars by the Chicago Tribune. His latest accomplishments have been under Chef Mechin where he is the Chef de Cuisine of Jill's Restaurant.

Jill's
feed your inner desires

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