

CONTACT: Melissa Pogue/Lauren Eisele
Middleton & Gendron, Inc.
(212) 284-9937/(212) 980-9192
mpogue@mg-pr.com/leisele@mg-pr.com

Terra Bistro at a Glance

ADDRESS: 352 East Meadow Drive
Vail, CO 81657

RESERVATIONS: (970) 476-0700 or (888) 794-0410

WEBSITE: www.vailmountainlodge.com/terra-bistro

LOCATION: Terra Bistro is located at Vail Mountain Lodge & Spa in the heart of Vail Village overlooking Gore Creek.

OVERVIEW: Bright and airy, with expansive windows overlooking Gore Creek, Terra Bistro provides a clean, elegant backdrop to the culinary artistry of Executive Chef Kevin Nelson. The award-winning chef's healthy, flavorful cuisine reflects the active Vail lifestyle and employs the very best available organic ingredients. Menus draw inspiration from Southwest, Mediterranean and Asian cultures and rely on local alpine ingredients, from free-range Colorado meats and poultry to all-natural produce from area markets.

Under soaring, 25-foot ceilings with dramatic loft-style lighting, a crackling, contemporary fireplace adds to the energetic buzz of the dining room. Photos from the early days of skiing add charm and a sense of history to the dining experience, which has won accolades from *Gourmet*, *The New York Times*, and other top publications.

BREAKFAST: Terra Bistro's health-conscious "Thousand-Year Breakfast" menu is a Vail favorite and promises "quality fuel" to start the day. Its wholesome,

sophisticated offerings range from a brown sugar and herb house-cured salmon plate to chilled cinnamon apple quinoa to a nitrate-free tomato, bacon and sausage skillet with organic home fries.

DINNER:

Dinner at Terra Bistro is a casually elegant affair. Among the popular first-course selections are a butternut squash soup with toasted pumpkin seed oil and a pan-fried crab cake with Colorado corn succotash and smoked tomato butter. Among the inspired entrees is a green curry Colorado lamb stir fry with rice noodles, Napa cabbage, basil, mint, cilantro and lime. Cornmeal crusted Rocky Mountain trout is complemented by sweet potato hash, asparagus and chipotle aioli. Offerings for vegetarians include chipotle barbecued eggplant and portobello served with fresh corn polenta, kale with raisins, and a manchego quesadilla.

WINE LIST:

Terra Bistro's exceptional wine list is among the most extensive in the Vail Valley and has been honored with *Wine Spectator's* Award of Excellence. Sommelier Charlie Kimbrough assists customers in choosing the perfect accompaniment to their meal from as many as 400 vintages in the restaurant's cellar, including 11 limited selections.

BAR:

The chic Bar at Terra Bistro is a popular Vail gathering place, and its "Appy Hour" has been voted the town's best après ski. Guests gather around the stylish cracked glass bar to enjoy wines by the bottle or the glass, specialty cocktails and fine brews, accompanied by a selection of tempting "appytizers" ideal for sharing.

EVENTS:

Terra Bistro's Gore Creek views and elegant ambience make it a popular choice for special celebrations – from mountain wedding receptions to reunions to rehearsal dinners – and high-powered business events. The restaurant can accommodate groups of up to 140 indoors, and its patio is ideal for warm-weather gatherings. A private dining room, the Mountain Room, seats up to 35 and offers Gore Creek and mountain vistas. There are also two semi-private dining rooms accommodating 35 and 70.

AWARDS:

Wine Spectator Award of Excellence
Vail Daily Readers' Poll 2007: Best Restaurant in
Vail, Best Small Plates, Best Happy Hour, Best
Breakfast Spot, Best Steak

EXECUTIVE CHEF:

Kevin Nelson

HOURS:

Breakfast
7:30 – 11 a.m., Saturday and Sunday only

“Appy Hour”
5 – 6 p.m. daily

Dinner
6 p.m. - close

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