



RESTAURANTS

Chaparral

With inviting décor and design, Chaparral is a showcase of Colorado territorial-style architecture. This casual club, located at the Cordillera Valley Club, serves lunch.

Grouse On the Green

Offering a truly authentic Irish pub-style experience — its interior was designed and milled in Ireland, the majority mahogany, and shipped to Cordillera for installation in 1995. The décor consists of Irish antiques and artifacts. The location, overlooking the Dave Pelz Short Course with views to Vail's famous Back Bowls, is ideal. The menu features classic items such as pub rolls, corned beef & cabbage and fish & chips, as well as pub cuisine with a Colorado twist. The Grouse serves a variety of Irish and other well-known brews on tap, including Guinness, Harp, Smithwick's and Bass. In addition, The Grouse serves several single-malt Scotches and Irish whiskies.

Mirador

Rated No. 1 for culinary and service in Colorado in *Conde Nast Traveler's* 2008 Reader's Poll, Mirador is the Vail Valley's top choice for elegant, contemporary American cuisine with a premiere wine list. Mirador's professional staff and passionate culinary team are dedicated to creating a truly memorable experience for customers on any occasion, offering seasonal menu creations prepared with fresh, local ingredients, innovative preparations and bold flavor profiles that are global in reach, but American at heart. Recent entrees include Blackfoot buffalo rib eye steak, and pan-seared Alaskan king salmon with wild mushroom risotto. Mirador's exclusive Wine Room is the only dining room of its kind in the Vail Valley, an ideal private setting for up to 12 of your closest friends. Mirador also offers guests an all-day menu from 11 a.m. to close, providing casual dining options for Lodge guests and members. The crispy calamari, cheese steak sandwich and Angus beef burger are perfectly complemented by renowned beers, affordable wines and attentive service.

Timber Hearth Grille

Timber Hearth Grille has added the icing to an already superb cake. After nearly seven years in Las Vegas, opening three of the finest restaurants in three of the hottest hotels on The Strip, Chef David Haynes has taken over as executive chef of Timber Hearth Grille, Cordillera's celebrated mountaintop restaurant. Describing his culinary style as "eclectic," mixing things up and gravitating toward a combination of Mediterranean and American flavors, Haynes brings unique flavors to Timber Hearth Grille. New dishes include halibut with lobster Bolognese, penne carbonara and tuna carpaccio; and rabbit promises to be a signature dish.

Throughout the winter season, guests at Timber Hearth Grille can enjoy the thrill of a horse-drawn sleigh ride as a prelude to a delectable dinner. Nightly tours leave from the restaurant; seats may be requested at the time reservations are made.

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The logo for Woodyink, featuring the word "Woodyink" in a stylized, handwritten blue font.