

Jill's

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If a day at the spa, followed by a meal prepared by European chefs that finishes with a dessert tasting of four flavors of crème brulee – Bailey's, chocolate truffle, pumpkin, and Tahitian vanilla bean – sounds like something you might deserve after all of the holiday madness, then head up to the St Julien Hotel & Spa in Boulder and have a seat in Jill's Restaurant.

Jill's recently hired two European chefs to oversee the kitchen – French toque Laurent Mechin and his chef de cuisine Daniel Cofrades – and the two have wasted little time in making substantial changes, including a buffet inspired by the New York power lunch (because to get away with a buffet these days, you'd have to associate it with NYC), as well as a Sunday brunch. The duo has also rolled out a new dinner menu.

"When I created the menu, I wanted to allow guests to taste my food and the passion of my background," says Mechin. "I want the community to come in and see the changes, the differences that a chef and new culinary team can make on a local restaurant." To that end, Mechin is currently offering a three-course dinner for two for \$50, excluding tax and gratuity.

Considering that both men worked under Michelin Star chefs throughout Europe and did time at Mobil 5 Star and AAA 5 Diamond hotels and restaurants across the globe, it sounds like Boulder may have yet another restaurant worth its culinary weight.