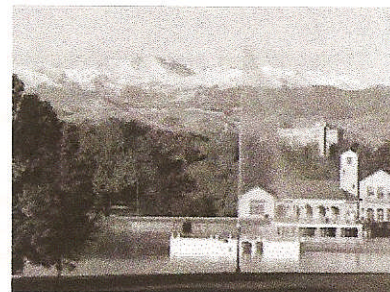


Restaurant Picks On 6th Avenue

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POSTED: 11:54 am MDT August 4, 2008
UPDATED: 12:44 pm MDT August 4, 2008

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This is A Great Street For Dining.

Barolo Grill

**3030 E. 6th Ave.
303-393-1040
E. 6th Ave. and St. Paul**

**Price Range: \$\$\$-\$\$\$\$
Reservations: Yes
Cuisine: Italian**

RESTAURANT OPTIONS

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As soon as you enter Barolo Grill, the energy of the happy crowd greets you, letting you know that you're in for a great evening. Wonderful Italian food, ethereal wines and excellent service make it a great spot for a special occasion, or just a night out on the town.

Casual but upscale, the bar is filled with guests who gather to enjoy a drink, eat dinner, or wait for their table in the dining room. The personality of the restaurant begins with owner Blair Taylor, as he greets and charms all, adding a special touch to the experience. Executive Chef Brian Laird brings his great talent to the kitchen and creates exciting dishes with true Italian flair.

Divine appetizers include quail stuffed with sweetbreads, seared foie gras with dried cranberries and figs, and galantine of pheasant. Pastas are marvelous and so are entrees. Try the whole fish, an amazing pork shoulder or veal chop. The wonderful nightly "tasting-dinner" is served with or without wine.

Under Taylor's expert hand, the incredible wine list boasts many exquisite Italian varietals. A night at Barolo Grill is perfect and will seem like the dream trip to Italy -- well almost!

Don't miss: linguini with wild mushrooms; the signature duck.

Fruition

**1313 E. 6th Ave.
303-831-1962
6th & Marion
www.fruitionrestaurant.com**

**Price Range: \$\$\$-\$\$\$\$
Reservations: Yes
Cuisine: American**

Get ready for a great evening in this charming restaurant. Partner Paul Attardi runs the front of the house with incredible class and finesse while Chef/Owner Alex Seidel create sophisticated comfort food that is totally awesome. The décor is warm and casual with tones of burgundy and cream, great lighting, lovely art, wood floors, and black accents on the furniture.

The meal might begin with baby artichoke bisque with truffled potato salad or seared diver scallops with fava bean hummus. Entrées of marinated pork tenderloin with ricotta dumplings and oyster mushrooms, duck breast with risotto, or herb grilled chicken with soft parmesan polenta three of the amazing entrees.

An excellent and extremely well priced wine list complements the food. In all, every moment dining at Fruition is a dream come true. Small, charming, and delightful, Fruition is a perfect eatery that pleases every true "Foodie".

Don't miss: potato crusted oysters Rockefeller; Petrole sole with scallion latkes topped with rock shrimp hollandaise.

Table 6