



DENVER

Not your average sandwich

When **Salumeria Cinque Soldi** opened in Platt Park this spring, we knew the meats would be stellar. After all, it's by the same guys who own Il Mondo Vecchio, the revered Denver salumeria that sources everything regionally—even the salt is from Utah! But chef Tom Willis (pictured) takes the vegetables and house-prepared foods, like marinated artichokes, just as seriously as, say, the slow-cooked porchetta, making this an ideal place to bring your empty picnic basket. \$; 1284 S. Pearl St.; 303/996-6400.



STEAMBOAT SPRINGS
PINE-PLANTING PARTY

The pine-beetle epidemic has turned millions of acres of lush forest into red skeletons, but we can't just sit around and despair. Join **ReTree Steamboat** (Jun 9; yvsc.org) to plant thousands of seedlings with other volunteers. You'll be rewarded with live music, a barbecue, and an expo showcasing local woodworkers who transform beetle-kill pine into bowls, tables, and other indigo creations (the pests tint the wood blue). Can't make the event? The Artists' Gallery of Steamboat (1009 Lincoln Ave.; 970/879-4744) shows work made from beetle-kill pine.



ASPEN

A new cocktail cult

Gin and tonic? Pish. At **Justice Snow's**, "lead libation liaison" Joshua-Peter Smith whips up drinks like the Good Morning Manhattan with candied bacon, maple, and coffee bitters. Settle in at the copper-topped bar at the old Wheeler Opera House, and give Smith a memory—like a favorite vacation spot—and he'll craft a drink to match. \$\$\$; 328 E. Hyman Ave.; 970/429-8192.

Don't miss... a wellness trifecta at **Prana** in Salt Lake. The yoga studio and spa were a lovely duo, but three's company now that the vegan Cafe SuperNatural has moved in. Your Anusara session and massage go nicely with spicy lentils and goji berry shake. pranayogasc.com or 801/363-1000.

CLOCKWISE FROM TOP LEFT: ASHLEY DAVIS TILLY (2); CHRIS COUNCIL; ANDREA JOHN KENNEDY