

SPECIAL ISSUE

METROPOLITAN HOME[®]

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STYLE PREVIEW '87

What your rooms will be wearing next year:

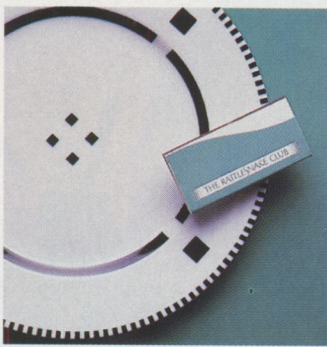
The newest ideas, colors, furnishings
to help you find your personal style





THE **NEWEST**
American Cuisine

COLOR AND SPICE AND GO-GET-'EM SPIRIT ADD UP TO A GREAT AMERICAN RESTAURANT IN THE GREAT AMERICAN WEST



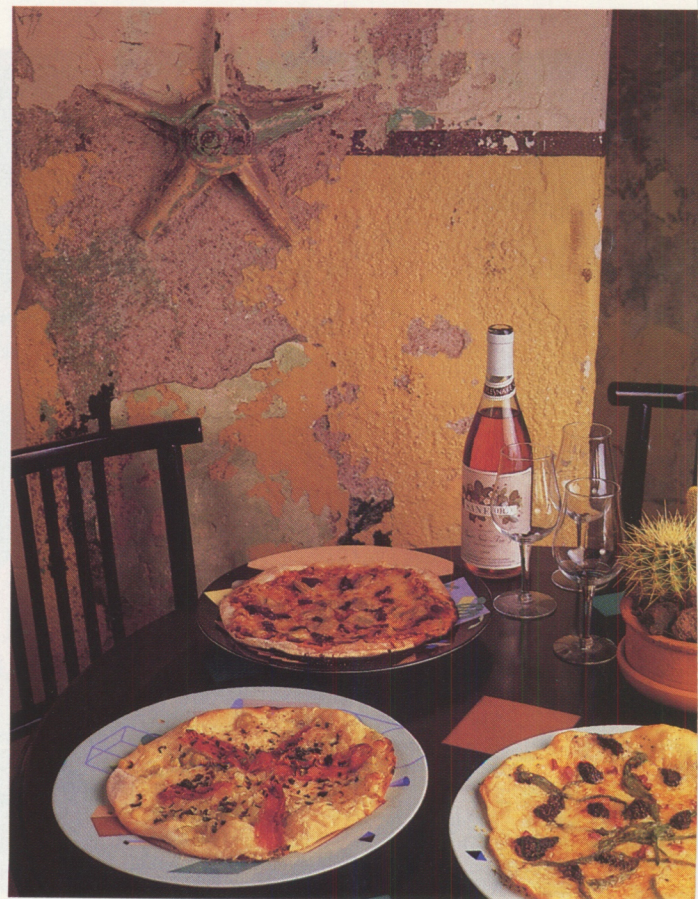
UPTOWN AND DOWN-HOME: A cool Colorado-designed logo that stylizes the local outdoors, plus Swid Powell plates by Gwathmey Siegel—a contempo-boomtown mix of the classy and casual.

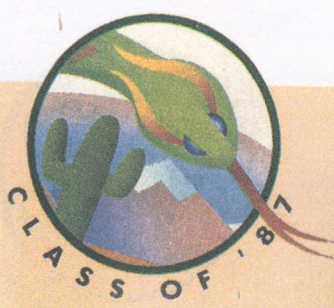
BY
COLMAN
ANDREWS

THE RATTLESNAKE CLUB, IN mile-high (but hitherto restaurant-poor) Denver, Colorado, is the great American restaurant. This remarkably instant institution—a collaboration between high-profile Santa Monica restaurateur Michael McCarty and ex-Detroit star chef Jimmy Schmidt—does everything right. The look of the place is playfully, elegantly contemporary, but with echoes of the Wild Western past; the food is bright, complex, unusual, and quite wonderful; the wine list, American and otherwise, is superb and fairly priced; the service is unpretentious, but able (the whole staff takes a monthly written exam to keep them on their toes). And best of all, the spirit of the place—its let's-do-this-right feel—is infectious. “People are so happy to come here,” McCarty brags. “They look around and say, ‘Thank you.’” And then they come back.

Produced by Steven Wagner; Photographs by Thomas Hooper

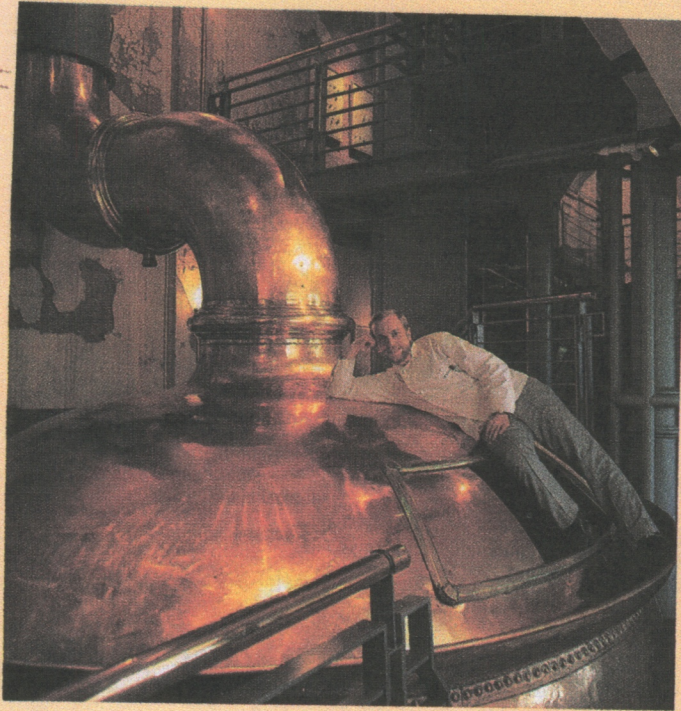
SOUTHWESTERN FLAIR: The Rattlesnake's downstairs Grill just wants to have fun—topping cracker-crust pizzas, for instance, with the regional bite of tomatillos, poblano chiles, chihauhua cheese and such.





JIMMY SCHMIDT

"I think great cuisine is a matter of contrasts, of combinations—a collision of the old and the new, the fresh and the aged."



TASTE ON TAP: At the bar (right), more Grill food—smoked chicken, crab salad, and grilled lamb with cactus tortilla, plus three beers concocted for the Rattlesnake in honor of the building's brewery past.



ON A HIGHER LEVEL: Upstairs in the dining room (left), Schmidt refines the look and flavor of the food without losing his sense of color and contrasting texture. Among the star starters: in back, lobster and scallops with rainbow pasta (left) and Maine crab salad with red cabbage and chardonnay-mustard sauce; up front, a fricassée of asparagus and morel mushrooms (left) and oysters poached in champagne sauce. On the wall: Hockney's "Hotel Acatlán: Second Day."



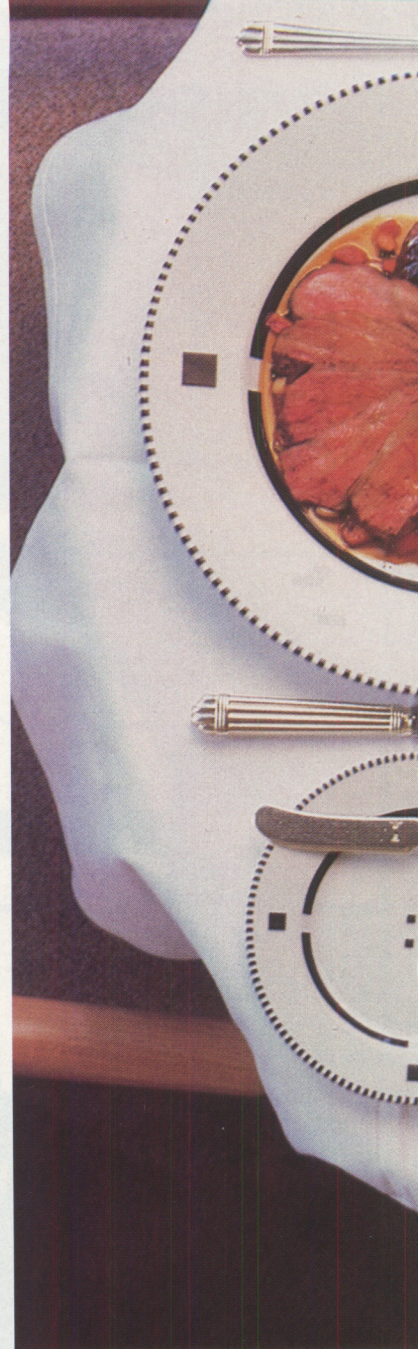


"We want to put Rattlesnakes in New York, California, Detroit, maybe even London and Paris," says proprietor McCarty

All-American Exotica

JIMMY SCHMIDT MADE HIS NAME AT THE LONDON Chop House in Detroit—but, he says, "My food has changed a lot since then. There's more depth, more finesse, I think." There's also more just plain excitement: Schmidt is an American exoticist, scouring the country for the best of all possible raw materials (the Rattlesnake's monthly air freight bill is \$5,000!) and then putting them together in unusual, complicated, irresistible ways. Once you've tasted things like his fried oyster salad with spinach and baby green beans, his Wisconsin frogs' legs with spicy curry butter, his lamb chili with papaya, avocado and goat-cheese cream, or his white chocolate ice cream with passion fruit puree and crushed macadamia nuts, I promise you the old two-ingredient California idiom will seem powerful dull.

USES OF THE PAST: The integrity of the 1859-vintage Tivoli building (below) is preserved in the Rattlesnake. The corbeled columns, washboard ceiling and concrete walls, for instance, are original; the sandblasted glass panels and glass-and-copper sconces are new.

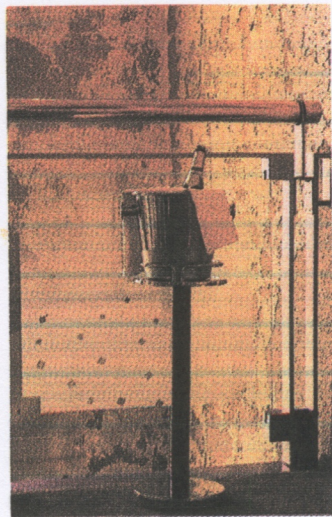
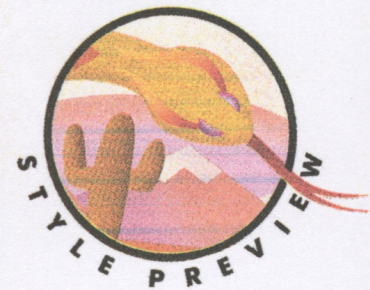


A PERFECT BREW: At the back of the dining room (right), a copper-lined glass elevator rises up from the Tivoli's massive old copper fermenting kettles. Then copper gives way to silver—Cristofle Aria table settings, Alessi ice buckets and a Shelton Cylindra coffee service.



SOMETHING OLD, something new: "I love all the background flavors I've been getting," says Jimmy Schmidt. "I think great cuisine is a collision of elements—like fresh herbs and dried spices, or fresh poultry with well-aged beef." Above, with some of his signature

dishes, Schmidt mates (left to right) roast duck with pine nuts and scalions; veal rack with wild mushrooms, roasted garlic and tarragon; salmon scallops with a sauce of cracked mustard and cognac—each with its own vegetable.



The Walls Have Years



THE APTLY NAMED HENRY BEER, OF BOULDER'S Communication Arts, helped save Denver's Tivoli Brewery from demolition, then (with Richard Foy and Roberta Cation) designed the Rattlesnake as its most glamorous tenant. Copper, glass, ebony, Italian marble and South-

western turquoise conspire with bright mountain light to give the place a magical, only-in-America feel. Great art—Hockney, Diebenkorn, Lichtenstein—illuminates the walls. The walls themselves define the place: Like the walls of a Tuscan villa, bearing ages worth of paint and repair, they're jaunty, resonant of the past, in tune with right now.