



THE RED LION

970-476-7676 • Top of Bridge Street
Serving continuously from 11am - 7 days a week

MONDAY DRINK SPECIALS
\$3.50 WELLS \$3.50 HOUSE WINE

"EVERYDAY SPORTS SPECIAL"
\$7.95

GYRO - PITA STUFFED WITH LAMB AND BEEF. TOPPED WITH VEGGIES, FETA CHEESE & DILL TAZITZIKI SAUCE AND SERVED WITH FRENCH FRIES

MONDAY LUNCH SPECIAL 11-4PM
\$6.95
SOUP & HALF SANDWICH OR RUEBEN SANDWICH

COME ENJOY OUR AWESOME DECK!

GREAT KIDS MEALS!

Please, No one under 21 allowed in bar area after 9pm.

BEHIND THE SCENES

From page B3

Tarts made with rhubarb, raspberries, blueberries and berries of the forest are also available. I haven't counted, but I'm sure there's a different fruit tart for each day of the week.

The choice of cakes and other tarts is no less enticing. Cakes with candied fruit and rum raisins, chocolate-hazelnut cakes filled with ganache and icing, simple, but delectable "Le Citron Liquid" — a tart of lemons and butter cream piped into in a crumbly crust — and "Bride's Cakes" are but some of the vast array of cakes available.

You don't want to buy an entire cake or tart? Not to worry. Smaller portions are available. Petit fours, small tarts and cakes are great to enjoy in the tea room with your coffee or tea. When you order, you'll be asked, "Pour manger ici?" Just answer, "Oui." You will want to eat it here. The smiling clerk will place your choice on a plate, hand it to you with a fork and cheerfully wish you "Bon appetit."

Further down the shop's right side are glass cases filled with quiches, sandwiches, croissants, flakey sausage rolls and other sweet pastries such as "La Pomme Rape" (streusel covered grated apples and hazelnuts). My dad used to go with my husband Dani to Taillens to buy bread and sausage rolls. Somehow, they always arrived home with one or two less rolls than what they bought. Obviously, the flaky, buttery pastry encasing fresh sausage was just too much to resist.

NO DAYS WITHOUT BREAD

Prominent on the Taillens website



SUZANNE HOFFMAN | SPECIAL TO THE DAILY
Selections of delicious Pain Paillasse include sesame, olive and multi-grain.

is the quote, "A day without bread is a day with nothing." The same quality standards applied to the pastries and savories that emerge from Taillens' kitchen are applied to the breads that are the foundation of the boulangerie's existence.

In French, bread is "pain." Taillens gives a meaning to each letter to describe their dedication to the alchemy of grain, yeast, water and salt that creates the artisanal breads they sell each day. P is for passion, A for artisan, I for innovation and N for the natural ingredients they use. Simple enough formula for success.

The broad range of breads found on display at Taillens include, crispy baguettes, famous "Pain Seigle Valaisan AOC" (walnut rye bread), specialty breads for all occasions, and the wildly popular Pain Paillasse (pronounced "PIE-yaz"). It's this last one I want to spend a moment describing to you.

IN PRAISE OF PAILLASSE

Taillens proclaims Paillasse is the "Grand Cru of the Bakery." It's certainly a well-deserved moniker for this bread

that is so delicious it should be illegal! Made under license from its creator, Geneva master baker Aime Pouly, Paillasse requires three days for fabrication. All good things come to those who wait. This is one good thing well worth the wait.

Day one, the yeast is prepared. Day two, the dough is kneaded. By day three, the dough is shaped into signature long, twisted shapes and baked. The secret of Paillasse's character is in the special flour Pouly developed specifically for his patented and trademarked bread. The result is nutrient rich bread with a crispy crust around a tasty interior of irregular porosity.

Now 20 years old, Paillasse has become so popular that there are more than 1,200 points of sale in Switzerland and is found elsewhere in Europe. From its humble, simple flavor, Paillasse is now available in a myriad of tastes including sesame, multi-grain and olive.

CHOCOHOLICS' DELIGHT

Oscar and Berthe would be proud to see their creation doing so well in the hands of Taillens' second and third generations. Reto's son, Nicolas, is the creative genius behind Taillens' panoply of "fait a la maison" (homemade) cocoa creations. What began as a simple boulangerie is now a "Boulangerie-Patisserie-Confiserie-Salon-de-The" (bakery, pastry, confectionary and tea room). Come back next week and we'll explore Nicolas' chocolates and enjoy pastries and coffee in the tea room.

Suzanne Hoffman is a freelance writer specializing in food, wine and travel. Her blogs are www.suziknewsbest.com and www.winefamilies.com.

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