



BOULDER Best fireside dinner

After a winter hike, cozy up to the bar in front of the wood-fired oven at **Salt**, Boulder's newest neighborhood bistro. We're fans of the pork chop with soft polenta, braised greens, bronzed apples, and Paonia cider syrup (the dish is made with ingredients from local farms), paired with "pre-Prohibition spirituals" like the Hemingway with white rum. \$\$; 303/444-7258. —JAYME OTTO

Warm up in the canyons

3 ways to ward off winter's chill at Salt Lake's ski resorts

At the spa

Yoga classes at the **Cliff Spa at Snowbird Ski Resort** come with killer views of the jagged cliffs of Mt. Superior. Not into yoga? The views are just as good from the heated rooftop pool and hot tub at Cliff Lodge. \$20 (\$10 Utah residents) for all-day access to classes, spa, and pool; massages from \$65 for 25 minutes; snowbird.com

In the lodge

Nothing beats the warmth of just-brewed coffee by the fire at **Alta Ski Resort's Peruvian Lodge**, except perhaps the fresh-baked treats that appear in the lobby every afternoon. Settle in here with games like backgammon or borrow a book from a well-loved collection. Or swap stories with other skiers. Rooms from \$188 per person, including meals; alta.peruvian.com

On the trail

Pick up snacks and snowshoes at the **Solitude Nordic Center**, then work up a sweat tromping through the forest. An all-day snowshoe trail pass is only \$5, and a gear-and-pass combo is still a steal at \$21. Afterward, head back to the Village at Solitude for the Après-Ski Sushi (from \$6.95) at the **Thirsty Squirrel** pub. skisolitude.com

—JILL ADLER

Come off Alta's slopes into the Peruvian Lodge for sips and sweets.



Don't miss

The **World's Largest Après Ski + Ride Party**, with skiwear fashion shows, snow sculptures, ski films on giant outdoor TVs, and heated outdoor cafes on Denver's 16th Street Mall. Jan 28–30; denverapresski.com



JACKSON, WY HOT CHOCOLATE WITH A SPICY TWIST

At the new **Atelier Ortega**, our favorite pâtissier and chocolatier, Oscar Ortega, crushes the cocoa and grinds the spices for every steamy cup of Mexican hot chocolate. He takes the same care when folding egg whites into the soufflé of the day, and mixing the perfect ratio of rolled oats, hazelnuts, pecans, and dried fruits for every morning's batch of granola (try it in the fruit parfait). And the gelato? Yup, that's made from scratch too. \$; 307/734-6400.

—DINA MISHEV