

# DINING DOWN

Volume 48  
Issue 12

Your dining trail guide to [\[LoDo\]](#)  
since 1978

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# The Cryo Cafe

Much *cooler* than it appears!

Although sworn to strict secrecy, the owner of this place delegated a colleague - whom we shall refer to as minion - to give an interview in this edition of CARVED CUISINE with the fantastic place known as The Cryo Cafe!

The Cryo Cafe has been called many things, but never boring. Ok, perhaps frigid, but only in the most positive sense! Started in 2014 with a dream of difference, they've truly come far in realizing their identity!

Tucked in just past the base of Silverpine Ridge, just past the final turn of Glacier Run, lies a snow-dusted gem that skiers whisper about between runs—Cryo Café. With its frosted windows glowing warm amber at dusk and a sign that shimmers like frost under the alpine sun, Cryo Café has become a cher-

ished stop for those who know where to look.

It began as a humble warming hut and now has grown into a haven of handcrafted comfort. The menu is modest but thoughtful—steaming mugs of cardamom cocoa, thick mountain stew served with sourdough rounds, and a rotation of alpine teas brewed from local herbs. But it's the dessert board that keeps people gliding in from the slopes.

Minion can create a number of snacky menu things. This includes the Glacial Crème Stack, a layered vanilla-bean custard, frozen and seared briefly with a sugared crust; the Powder Puff Tart, filled with snowberry mousse and dusted with a hint of edible pine ash; or the daring, Avalanche Split—a towering collision of iced banana, blackberry

compote, and toasted meringue that threatens to topple like its namesake.

If you're wondering, there's no Wi-Fi (but ample cell reception if that's your forte). Just like your order, they have no playlist and there's no rush. Just a steady hum of conversation, clinks of ceramic, and arrhythmic pops of the stone hearth. Whether you're warming your fingers, or winding down after a black diamond thrill, Cryo Café is where the mountain exhales—and after a long day on the trails, so do you. Thanks to Cleo, for this sugary diamond in the rough!



# Sweetened by Le Chaud!

(...and it *is* Tres Wow!)

This issue of *GLAZED GLADES* brings Us to a well travelled store front of a local confectioner, word travelled fast about a certain patissiere. We finally met them slope side. Their rumored personality mixed with a fantastic aroma of fresh baked sugary goodies really had our mouths watering before conversation even began. Just riding the lift with this person, you knew it could only be The One!

After some talk, there was a great, boastful grin on their face. Finally, like a youngster with a secret, it comes out in a jubilant blurt "Ok, but have you tried the Edible Pine Cones?" - well, that took this writer off guard, for sure! Finally, curiosity piqued and

with quite a bit of drooling intrigue, the gloves were off. Right, just looking for a pen. Since we're not allowed paper lift tickets, I was scrambling for my receipt! "It's ok, i'll wait". Bonus, I will now have it memorized, "it's been a sort of Especial de Maison...d'Etire for some years now". Hopefully, I am quoting that one correctly. Seems to be a house specialty of rarity or something close! The sheer zeal displayed from finally telling someone this secret recipe was truly immeasurable! Plus, I got to wrote it down, the old

fashioned way. Priceless. After parting ways, I asked if it would be okay to print this, and of course Le Chaud agreed, "I have been planning on writing it down for ages, now it finally will be".



## Difficulty:



## Edible Pine Cones \*

- 3 cups Chex Chocolate
- 6 pretzel sticks  
( thicker dipping sticks help)
- 1/2 cup peanut butter
- 1/4 cup Nutella (or equivalent)
- 3 tablespoons butter, softened
- 1 cup powdered sugar

\*No Oven, but a quick warm up is delicious!

## DIRECTIONS

This one really can't be much simpler! Soften the butter, then mix the Peanut Butter, Nutella-like option, and sugar with it in a bowl. Prepare Chex and Confectioners sugar.

## PREPARE AND SERVE :

Arrange a ring-sized drop of the soft mixture around (what becomes) the base of the cone. Next, drop in a pretzel stick, which acts as the core. Then, form more mixture around the pretzel stick (more plump at the bottom), adding Chex angled as the cone progresses upward. Finally, sprinkle confection sugar like snow on the cone, and serve! Experiment to taste and preference.

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