

COLTERRA



BRADFORD HEAP Chef/Owner

The Chef at a Glance

Classically trained at the Culinary Institute of America in Hyde Park, NY, Bradford Heap is a true example of “do what you love”.

After graduation, he worked at L’Orangerie in Los Angeles and in San Francisco in the wine country with Gary Danko. He then travelled to France and Italy to train in the Michelin three-star kitchens of Alain Ducasse, Georges Blanc and Carlo Cioni. Here, Brad sharpened his skills and learned the nuances of French and Italian cooking. His time in Europe left a deep impression on him. He has embraced the way European chefs procure and prepare the freshest possible ingredients of the region and the season.

Bradford was also the successful chef/owner of the highly Zagat rated Full Moon Grill and Chautauqua Dining Hall. After selling his interest in both in 2006, he purchased the existing LeChantecler to create Colterra Food and Wine. In September 2009, he opened SALT in the old Tom’s Tavern location in Boulder. With 16 years of experience as a chef Bradford’s talent and reputation have secured a loyal following in and around the Front Range. His passion for cooking and delighting his customers is contagious.

Heap says: “In my cooking I like to look at the intrinsic qualities of the main ingredients, and do what I can to highlight the flavors. I believe that superior taste begins at the farm and am always trying to expand our network of regional growers and purveyors. I try to make good food a celebration of life; it’s meant to be enjoyed with good friends, good wine and good conversation.”