



WHAT THEY ARE SAYING ABOUT COLTERRA

5280

Best New Restaurant 2008, COLTERRA Food and Wine...Surrounded by farmland, Niwot seems an apt spot for a locally focused, sustainable-minded chef to open a restaurant. And that's just what chef-owner Bradford Heap has done at COLTERRA—the menu, inspired by the classics of southern France and northern Italy, brings new sophistication to Niwot. The handsome space emphasizes a cozy, rambling dining room—and in warmer months a tree-lined patio—giving guests a spot to ponder the surrounding land, sip wine, and ultimately linger over Heap's cuisine.

Boulder Daily Camera

Chef Heap's skills are truly refined...the food is delicious...COLTERRA is remarkable.

Westword

The revolution has begun—in Niwot...There are times when COLTERRA seems to be less a restaurant with its own gardens attached than a garden center that happens to have its own excellent French/Mediterranean restaurant. Chef Bradford Heap opened COLTERRA with the understanding that his restaurant would be a place where at least some of the promises of the burgeoning green movement might come true. And so he pulls produce for the ever-changing menu straight from his own gardens, partners with local farmers and ranchers to bulk out his larders, uses only sustainable seafoods and natural meats. His board changes constantly, ranging from all-vegetable tasting menus to house-cured pork tenderloins. COLTERRA has been something of an experiment from the start, but one that has produced delicious results.

Gabby Gourmet

Each presentation is picture perfect to see, more amazing to taste.

Boulder County Business Report

With numerous awards, including the James Beard Best Chef Southwest nomination and a coveted stint as a James Beard House guest chef, Heap began drawing people to COLTERRA...With a beautiful layout, gracious service, and a newly emphasized commitment to local, sustainable products expressed mostly through a new 'small plates' menu, COLTERRA promises to further debunk the myth that a restaurant cannot parley social responsibility into delicious food and profit.

Gayot

The tiny town of Niwot, just east of Boulder, has never been a go-to culinary destination, but thanks to this chef-inspired New American restaurant—whose name means to cultivate the earth—the rural hamlet finally has a spring in its step.

Boulder Magazine

Perfect for a summer lunch or dinner are COLTERRA's small plates...When it comes to starting a restaurant, there's nothing like being at the right place at the right time. And as luck would have it, chef Bradford Heap seems to have been there when he opened his new restaurant, COLTERRA, last October.

Women's Magazine

HOT, HOT, HOT: A DELICIOUS LOCAL GIFT. Give the gift of your time—and a delicious meal that you don't have to cook yourself. Give your lover or mother a gift certificate to COLTERRA, a gorgeous restaurant in downtown Niwot. We're talking 100-year-old trees, a stone patio and fresh produce from local farmers. We especially love the idea of a special Sunday brunch, with menu items such as Vanilla Bean French Toast, Rock Shrimp and Avocado Omelet with Crème Fraiche and a Sockeye Salmon Filet Eggs Benedict. We're drooling just thinking about it!"

Culinary Colorado

COLTERRA'S WINE-PAIRING DINNER. Bradford Heap's food and Joe Briggs's wines make for dream pairings...a culinary award in the form of a fine four-course wine pairing dinner...we were happy with the four dishes from COLTERRA, owner/chef Bradford Heap's Niwot restaurant, and four wines from August Briggs Winery, a family-owned Napa winery that proved to be a quartet of perfect pairings..."