

Piñons

20 Years Old and Brand New.

Voted “Best Restaurant” by The Aspen Times every year since 2001



“On behalf of everyone at Piñons, we look forward to the next 20 years in Aspen.”

Rob and Beth Mobilian.

After 20 years of faithful service in a town where restaurants come and go, Piñons is still here and still packs a pleasant surprise. Once known as “the” special occasion restaurant, Piñons has evolved with Aspen’s ever-changing social scene, playing to its crowd of the see and be seen, but where everyone is considered a V.I.P.

So inviting and homey, diners often visit more than once in the same week. Wine connoisseurs and beer aficionados, steak and potato lovers and those who crave foie gras sit side by side enjoying creative cuisine and the lively bar scene.

Owner/Chef Rob Mobilian’s and Chef

Kevin Ribich’s dishes are presented with gusto as colors, shapes and textures jump off the plate. Their cooking is flashy, yet seemingly effortless and downright comfortable. A sampling: duck quesadilla with Portobello mushrooms, spinach, and pepper jack and chili aioli. For the main course, pistachio-crusted rack of Colorado lamb with potato-rutabaga mash, or herb-crusted ruby red trout with spinach and potato hash.

In celebration of its 20th year, Piñons has planned a few surprises. The new dining room, designed by Aspen’s renowned Foreign Accents, is light, airy and spacious as well as hip, fresh and contemporary. Think stylish sophistication with a new modern flair.

Locals in particular will appreciate the newly expanded bar, which offers the best

special in town; \$38 for three courses. It’s an excellent place to start a night on the town or simply hang out and watch a game on the big screen.

Why else is Piñons still here? Besides the great food, new décor, and impeccable service (Maitre d’ Frank Chock has been there since day one!), there’s a dedicated community connection. Piñons is locally owned and committed to the community. Owners Rob and Beth Mobilian are instrumental in upholding the business’ guiding principle: What you receive is clearly reflected in what you give.

Piñons is open nightly for dinner at 5:30 p.m., located at 105 S. Mill St. Advance reservations are recommended. The restaurant can also be booked for private parties. Call 920-2021.