

## Mountain Editor's picks

## DENVER VEGGIES IN STYLE

Owner Dan Landes isn't bringing fresh produce into his vegetarian restaurant City, O' City from just any organic farm. He harvests from his own backyard for dishes like vegan roasted-vegetable pizza, and waffles with veggie ragù and taleggio fondue. Look for a new menu and bar, plus museum-worthy decor like a 1937 tractor trailer turned counter, and chandeliers made out of the former Rocky Mountain Seed Company printing press. \$; 206 E. 13th





Square and the Highland neighborhood. will reveal the bar behind the scenes. You'll spend a half-hour at three different stops while "cocktail mechanics" like those at Green Russell (shown) swirl up different tasters and spill their secrets. Ask ques-

tions, take notes, and sample spirits like gin from Leopold Brothers, a local small-batch distillery. The tours end by 5:30 p.m., just in time to circle back for one more before dinner. \$40; localtabletours.com

SALT LAKE CITY See what's a splash

On March 22, the City Creek Center, long the buzz of downtown, will open. But just as cool as new shops and restaurants? Three fountains (aka water sculptures) designed by the creators of the famed Bellagio fountains in Vegas, with the lofty names Flutter (water plus fire), Transcend, and Engage (for the kids to play in). Pony up \$50 for local charities and get preopening VIP access. shopcity creekcenter.com

**Don't miss...** Las Vegas showing off its shady past at the Mob Museum, recently opened in the old downtown federal courthouse—the same building where many of the Mafia's made men were put on trial. Look for interactive exhibits, like one on how to decode wiseguv-speak. \$18; themobmuseum.org

