

APRÈS
AT
GOVNR'S PARK

NOW
POURING
OAKWELL BEER SPA

KITCHEN
TOUR
CAP HILL DESIGN

CELEBRATING
18
YEARS!

denver life

Colorado's leading lifestyle magazine

**A COLORFUL
WELCOME**

At Black Cat,
a collection of
hors d'oeuvres
before dinner
begins, p. 44

THE
FOOD
ISSUE

the Farm

Black Cat's
menu is shaped
by the season,
the chef is equal
parts farmer,
and its 500
acres offer
unforgettable
flavor.



AUGUST 2025

PLEASE DISPLAY UNTIL 9.05.2025 \$4.95



denverlifemagazine.com

Melon, Michelin-Style

Mercantile's chilled cantaloupe gazpacho flips the script on tradition—and turns Rocky Ford melon season into a cool, craveable course.

by Sahale Greenwood



“

I love how this gazpacho breaks the rules in the best way. Instead of the traditional tomato base, we're letting the cantaloupe shine, especially when you can get incredible Rocky Ford melons at their peak. The result tastes like summer itself: sweet, cooling, and absolutely addictive.

—Alex Grenier, executive chef, Mercantile

CANTALOUPE GAZPACHO

INGREDIENTS

FOR GAZPACHO:

- 1 medium ripe cantaloupe (2½-3 lbs.), peeled, seeded, and chopped
- 1 cucumber, peeled, seeded, and chopped
- ¼ c. shallots, chopped
- ½ yellow or orange bell pepper, chopped
- 1 c. sweet cherry tomatoes, ripe
- ¼ c. fresh basil leaves
- 1 tsp. kosher salt
- black pepper to taste
- ⅔ c. plain nonfat yogurt (optional, for creamier texture)
- 2-3 Tbsp. sherry vinegar, divided
- ¼ c. EVOO (choose a fruity variety)

FOR GARNISH:

- cantaloupe, small-diced
- cucumber, small-diced
- shallots, small-diced
- lime zest
- fresh basil or mint, chopped

4-6 slices prosciutto

- basil
- olive oil

DIRECTIONS

Make Gazpacho: Blend cantaloupe, cucumber, shallots, bell pepper, tomatoes, basil, salt, and ⅓ c. water until mostly smooth. Transfer half to a large bowl. Add yogurt (if using) and 2 Tbsp. sherry vinegar to remaining mixture in blender. Purée until smooth. With motor running, slowly pour in olive oil and blend until creamy and smooth. Pour blended mixture into bowl with reserved cantaloupe mixture and stir to combine. Chill in refrigerator for at least 2 hours. Before serving, taste and adjust with remaining 1 Tbsp. sherry vinegar and/or 1-2 Tbsp. lemon or lime juice if needed for freshness.

Prepare Garnish: Finely chop cantaloupe, cucumber, shallot, and add lime zest. Mix together in a bowl, ensuring cantaloupe makes up half of the mixture for sweetness. Chop herbs just before serving (don't add to bowl ahead of time or they'll wilt).

Make Crispy Prosciutto: Preheat oven to 425 degrees. Place wire rack on large baking sheet. Arrange prosciutto slices in a single layer on the rack. Roast until crisp, 6-8 minutes.

Serve: Ladle soup into bowls. Top with generous scoop of garnish in center. Sprinkle fresh herbs over garnish. Add prosciutto crisp. Finish with a drizzle of basil or olive oil.



MERCANTILE

1701 Wynkoop St., #155
720.460.3733 | mercantiledenver.com

AUTHENTIC • ABUNDANT • AFFORDABLE



Rodizio is about **abundance**. Enjoy **unlimited** Brazilian sides, gourmet salads and rotisserie-grilled meats & glazed pineapple carved tableside.

The best part? **Enjoy as much as you'd like!**

TWO DENVER AREA LOCATIONS
DENVER TECH CENTER - I-25 & DRY CREEK
DOWNTOWN DENVER - 18TH & WYNKOOP

rodizio.com



Out Now – The Summer Issue!

Colorado's ultimate home and outdoor spaces design resource, offering readers fresh insights from premier architects, designers, landscape studios, artisans, real estate professionals, and more.

Home & Garden
COLORADO

Subscribe at hgcomag.com or get your digital copy at zinio.com or pick up at select King Soopers, Safeway, Tattered Cover or Barnes & Noble locations.