



# Goose Sorensen

**Executive Chef / Owner  
Solera Restaurant and Wine Bar**

Chef Christian "Goose" Sorensen combines decades of experience to provide a culinary experience second to none. The executive chef and owner of Solera Restaurant and Wine Bar in Denver, his resume also includes posts as Executive Chef at Mel's Bar and Grill and Wyoming's Saratoga Inn as well as the Executive Chef and subsequent owner of Starfish in Cherry Creek. He has held positions at Manhattan's Aquavit and at Denver's Tante Louise under the direction of Chef Michael Degenhart. Chef Sorensen is a graduate of the Art Institute of Colorado.

With the opening Solera Restaurant and Wine Bar in 2002, both regional and national press was quick to follow. After a nod from 5280 Magazine for Best New Restaurant, Solera received warm reviews from Wine Spectator, Wine and Spirits, Esquire, the Washington Post and many others. In his review for the New York Times, Eric Asimov stated, "Mr. Sorensen is skilled at composition, especially in his main courses, reaching around the globe to construct plates full of light accents and contrasting flavors, but without the hypercreativity that so often weighs down such efforts."

In May of 2008, Chef Sorensen will make his second appearance at the prestigious James Beard House in New York City as a guest chef. He is the only chef from Wyoming to receive such an honor.

