Breckenridge, Colorado shines bright with first MICHELIN Guide recognitions

Breckenridge, Colo. - Sept. 14, 2026 - The 2026 Colorado MICHELIN Guide selection has been revealed, with Two MICHELIN Recommended restaurants and one MICHELIN awarded Chef in Breckenridge, Colorado.

Rootstalk and **Radicato,** concepts by Summit County local Chef Matt Vawter, were each awarded MICHELIN Recommendations. In addition, the Guide announced Chef Cameron Baker of Radicato is the recipient of this year's Michelin Young Chef / Culinary professional award.

"We couldn't be more proud of Chef Matt Vawter and his team. He has created such a strong culture of excellence and pride in creating stellar experiences for guests. On top of that, he finds ways to give back to the community at every turn. He's just amazing," Said Lucy Kay, CEO of the Breckenridge Tourism Office.

MICHELIN Recommendations:

Rootstalk (Contemporary Cuisine)

Rootstalk is a charming mountain restaurant in Breckenridge serving James Beard-winning Chef Matt Vawter's take on elevated everyday dining. Rootstalk serves approachable, sustainable, seasonal food masterfully prepared to honor its inherent greatness, paired with thoughtfully curated wine.

Radicato (Contemporary Cuisine)

Mountain Italian cooking, built around handmade pasta and rustic plates made for passing around the table. Pastas are made fresh in-house every day by Chefs. From stuffed pastas like ravioli to extruded shapes like bucatini and mafaldine, you can taste the care that goes into every shape. The culinary team curates ingredients year-round to highlight seasonality and freshness. Radicato sources from local Colorado producers to highlight the bounty of the state's produce.

MICHELIN Special Awards

Chef Cameron Baker, Radicato

Awarded the Michelin Young Chef / Culinary Professional Award for his work and service at Radicato.

Photo & Video Assets of MICHELIN-awarded restaurants and chefs can be found HERE. Please credit the Breckenridge Tourism Office unless otherwise noted. If you would like to set up an interview with a winning chef, contact Kerry O'Connor at koconnor@gobreck.com.

Chefs and restaurant teams will be honored in a ceremony Monday night at Mile High Station in Denver. Here are Colorado's new MICHELIN-starred restaurants, with inspector notes from each. "Inspectors' comments in full on the MICHELIN Guide website and mobile app)

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About Breckenridge

In the 1800s, gold was discovered in what was soon to be Breckenridge, Colorado, and prospectors flocked to the mining town to find their fortunes. Today, travelers continue to be drawn to Breckenridge's historic yet timeless spirit, laid-back charm, and authentic character. Surrounded by inspiring mountain peaks that seem to stir a sense of adventure for all residents and guests, the town of Breckenridge is a year-round destination for outdoor enthusiasts of all ages and abilities. Breckenridge's rich, colorful heritage and convenient, world-class amenities unite with more than 200 shops and restaurants mingling among Colorado's largest historic district. As one of the nation's premier year-round destinations, Breckenridge visitors feel welcome and, when here, feel local.