

News Release

**For Immediate Release**

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**New Culinary Offerings at 6,900': Yampa Valley Kitchen, Bésame and Mambo Announce Changes**

*New dinner service, events and menus ahead at some of Steamboat Springs' most beloved restaurants*

**STEAMBOAT SPRINGS, Colo. (November 16, 2023)** – Just in time for the holidays and busy ski season, Steamboat Springs, Colo. restaurateur Hannah Hopkins is announcing new offerings at her three popular downtown concepts: [Yampa Valley Kitchen](#) (YVK), [Bésame](#) and [Mambo Italiano](#), all of which focus on chef-driven, scratch-made and creative cuisine. In addition to YVK's popular breakfast and lunch service, YVK is now open for dinner five nights/week, while Latin-Asian fusion Bésame launched a new menu this month.

**Yampa Valley Kitchen**

Steamboat's locally-focused, sustainability superstar YVK has recently launched a rich and romantic dinner menu that includes local Chicken and Duck Liver Pate, Buttermilk Fried Hayden Fresh Farm Chicken, Duck à L'Orange (also available gluten free), and Truffle and Herb Frites.

"After our newest concept, YVK, became such a beloved neighborhood destination for breakfast and lunch, I decided to create a dinner service that also kept the theme of reimagined nostalgic classics, but kicked things up a notch," said Hannah. "Each of the three restaurants provide a different dinner experience: at Bésame you feel like you're on a Latin vacation with re-envisioned tapas, at Mambo's you're transported to an old world Italian restaurant and served favorites like Chicken Parmigiano and Cacio e Pepe Agnolotti; and now at YVK, you're in a historic farmhouse enjoying the best products and meats that Colorado has to offer."

YVK will also be hosting its first Thanksgiving dinner. Anchored by local and organic sustainable ingredients, the three-course dinner (\$125 with wine pairings or \$75 without wine pairings) includes Butternut Squash Soup with cinnamon crème fraiche; Hayden Farm Fresh Herb-Roasted Turkey with truffle gravy, garlic duchess potatoes, mushroom and thyme stuffing and cranberry-orange relish; and Spiced Pumpkin Cheesecake with Pecan Praline. Reservations can be made on [OpenTable](#).

YVK is also partnering with Steamboat nonprofit [Community Agriculture Alliance](#) on December 5 to raise money to preserve agriculture in Yampa Valley. The three-course meal prepared by YVK uses CAA producers across the Yampa Valley. During each dinner, a local farmer or rancher will share their experiences farming in the valley. Tickets are \$125 per person and can be purchased [here](#).

## **Bésame**

This month, Bésame released a new menu heavily focused on the intersection of Latin American and Asian cuisine. New menu items include Birria Ramen; Gyoza Al Pastor with charred pineapple, habanero pineapple purée and iberico jamon jus; and Guava Empanadas with aji amarillo and manchego.

“We like to change up our menus for the season, each time reinventing dishes with bright flavors, spices and colors to tantalize the sweet, salty, savory, spicy, and sour palette,” said Hannah.

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High-resolution imagery: [Bésame](#), [Mambo Italiano](#), [Yampa Valley Kitchen](#).  
Courtesy of each restaurant.

## **About Hannah Hopkins and Jeremy MacGray Concepts**

Hannah Hopkins and Jeremy MacGray are the restaurateurs behind some of Steamboat Springs, Colo.'s most beloved restaurants: Yampa Valley Kitchen, Bésame and Mambo Italiano, all of which focus on chef-driven, scratch-made and creative cuisine.

Mambo offers classic and fresh takes on Italian and Italian-American favorites in an old-world Italian atmosphere at 6,900'.

Bésame has expanded what it means to be a tapas restaurant, drawing on the extensive world travels of Hannah and her Executive Chef Joe Campbell.

Hannah's and Jeremy's newest concept, YVK, serves elevated classic comfort food, combining nostalgic tastes with new traditions in a 1900s farmhouse, prioritizing Colorado farmers and ranchers. YVK is the pioneer of the Yampa Valley dining scene's mocktail scene, being one of the first to offer a full mocktail menu with the same creativity and flair as their cocktails.

Bésame: [website](#), [Instagram](#) and [Facebook](#).

Mambo Italiano: [website](#), [Instagram](#) and [Facebook](#).

Yampa Valley Kitchen: [website](#), [Instagram](#) and [Facebook](#).

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