

Thyme To Dine

By Michelle Hurni

Candles make the stemware shimmer on the table, set with formal dishes, and decorated with fresh flowers on a pressed white tablecloth. Champagne is chilling in a bucket, and I am enjoying Mediterranean cheese puffs and baked goat cheese with capers and peppercinis on the deck with my guests. It feels like an intimate restaurant, but it's not. It's my home. And I have not lifted a finger. Instead, Sheri Cottrell, a personal chef, has spent five hours in my kitchen, infusing my home with the scent of mouthwatering aromas.

Sheri served as an assistant chef to a Cordon Bleu trained chef and was the Private Chef to Mr. & Mrs. Gene Kelly in Beverly Hills. While Gene Kelly was a meat and potatoes man, his wife Patricia enjoyed nouvelle cuisine. Sheri did it all, from cooking private meals for the famous couple to intimate dinner parties. With previous training as an RN, she spent a few years as a traveling nurse before Estes Park lured her back to follow her heart and her love of food to start Thyme Clock.



Courtesy photos

Clock is a personalized service, a boutique operation that creates any culinary experience you can dream up. An intimate dinner for two or a formal party for 16. From 5 x 4s (five meals for four people) prepared in your kitchen and waiting for you in the refrigerator each week, to a tea party. Cooking parties in your home, where she does all the shopping and prep work and your friends go home with multiple entrees in hand. Wedding dinners. Buffet gatherings. Plain family suppers or crazy theme parties. Sheri makes entertaining a feasible proposition, and a practical option to dining out.

Your personal chef Sheri shops, uses your kitchen to prepare the food, serves, then cleans up the kitchen, all while you enjoy your party. The menu and complexity of the preparations direct the cost. Special dietary needs? Sheri can meet them.

Experience a six-course meal where the main course can be herb encrusted seared lamb, displayed like a flower on your plate. Impress your guests with poached pears, crème brûlée or another dessert you have never had the courage to make yourself. The food is just one piece of what she offers, it's the presentation and feeling you get from relaxing with your guests that shape the experience.

Whether it's casual or formal, you will feel pampered. Call Sheri (970-690-3126) to discuss what she can do for you. Visit her website, www.thymeclock.com, then let her treat you and your guests like royalty in your own home. You don't have to lift a finger.



Sheri steps onto the deck, professional in a white chef's jacket, checking to make sure we have everything we need. Her assistant refreshes the champagne in our glasses. My guests' wishes are fulfilled and I'm enjoying the gathering without rushing to the kitchen to check on the next course.

This is just one experience you can have with Sheri, your personal chef. Thyme

