

Thomas Salamunovich

Chef / Owner

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Internationally trained chef Thomas Salamunovich hasn't limited his culinary identity. From the elegant Larkspur Restaurant to the quick-service Larkburger, Thomas is comfortable as long as he's producing authentic fare.



Both a graduate and instructor of the California Culinary Academy, he continued his education in San Francisco during the West Coast's food revolution. Under the seven-year tutelage of first Jeremiah Towers at Stars and later Wolfgang Puck at Postrio Restaurant, Thomas developed his penchant for New American cuisine. On a year-long French tour he worked and learned in the kitchens of Michelin rated three-star restaurants Paul Bocuse in Lyon and Lucas Carton in Paris, two-star restaurant Elysee Lenôtre in Paris, and world-famous bakery Poilane Boulangerie.

In 1993 Thomas moved to Vail to become the Executive Chef of Sweet Basil, and designed and opened Zino Ristorante in Edwards a few years later. He and his wife, Nancy Sweeney, opened Larkspur at the base of Vail Mountain in 1999. The energetic bar area and graceful dining room are known as much for the atmosphere as for the menu, which elevates regional American fare. In 2002 Thomas created Silver Sage and Summer Thyme restaurants for Red Sky Golf Club, one of the premier mountain golf experiences in North America featuring courses by Tom Fazio and Greg Norman.

Fall of 2005 brought the opening of fast-casual Larkburger, a new concept born from the popular bar item at Larkspur. Natural, organic, and eco-friendly, Larkburger has built a loyal following in the Vail Valley. Two new Larkburgers will open in 2009, one in Boulder, CO, the other in Denver.

In September 2008 Thomas opened Restaurant Avondale in the Westin Riverfront Resort & Spa at the base of Beaver Creek Mountain. Casual, yet posh, Avondale's stylish interior and welcoming ambiance provide a haven for residents and guests alike.