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# CHEFS FARMS

## AMUSE-BOUCHE

**Chefs Adam Schager & Travis Hall // Jaws Sushi // Colorado Catch**

ALAMOSA, COLORADO STRIPED BASS SASHIMI

jalapeño ponzu, spring kite farms pickled leeks, faux roe,  
lime infused olive oil, microgreens

**MOMOKAWA DIAMOND JUNMAI GINJO SAKE**

## FIRST

**Chef Ricky Myers // Jax Fish House // Native Hill Farms**

SMOKED SCALLOP & BLACK TRUFFLE PATÉ

crispy jodar farms pig ears, tomato marmalade,  
salmon skin chips, spicy greens

**NV PIERRE SPARR BRUT ROSE** Alsace, FR

## SECOND

**Chef Matt Smith // Next Door Food & Drink // Fossil Creek Farms**

PUMPKIN CONSOMMÉ

roasted pumpkin, sautéed swiss chard, walla walla onion, husk cherry,  
powdered pumpkin seed, house duck prosciutto, beet oil

**12 HUGEL 'GENTIL' WHITE BLEND** Alsace, FR

## THIRD

**Chef Amelia Mouton // Restaurant 415 // Revive Gardens**

BEET & PARSNIP RAVIOLI

crispy kale, ricotta salata, toasted hazelnuts

**09 ENRICO SERAFINO 'ROERO' NEBBIOLO** Piedmont, IT

## FOURTH

**Chef Joel Ryan // The Kitchen Fort Collins // Crego Farms**

CREGO FARMS LAMB TENDERLOIN

harissa carrot purée, fennel & leek confit,  
crispy beluga lentil, date gremolata, micro mint

**10 CHATEAU BLAIGNAN CRU BOURGEOIS CABERNET, MERLOT** Medoc, FR

## FIFTH

**Chef Jason Shaeffer // Chimney Park Restaurant & Bar // Spring Kite Farms**

HEIRLOOM CARROT CAKE

sweet ginger fromage blanc, candied carrot,  
indian spiced pepita, carrot syrup

**HOT APPLE CIDER** Raisin Infused Cruzan Spiced Rum