



5

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 carrots,
indian spiced pepitas, carrot syrup

HOT APPLE CIDER Raisin Infused Cruzan Spiced Rum