



FARM TO TABLE DINNER

FIRST COURSE

SOUP D' JOUR

-or-

PETITE MICROGREEN SALAD

"The Farm at Knapp Ranch" microgreens, citrus-tarragon emulsion, house ricotta



SECOND COURSE

BUTTER POACHED LOBSTER

coconut brown butter, gruyère foam, squid ink tuile

-or-

BACON WRAPPED RABBIT LOIN

fennel-scented celeriac purée, heirloom carrot



INTERMEZZO

Chef's choice

MAIN

COLORADO LAMB

"Hazel Dell" mushrooms, cauliflower purée, soubise truffle foam

-or-

BISON TENDERLOIN

potato pavé, "LaVenture Farms" vegetables, green garlic, shallot gastrique

-or-

DUCK CONFIT & PORK BELLY

citrus jus, brussels, apple, pickled mustard seed



DESSERT

MILK CHOCOLATE DOME

liquified popcorn caramel, rum-cheesecake, Bordeaux cherry, almond, smoke

** Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*



OUR AFFILIATED FARMS



We at Collective Retreats are proud to be serving the most locally sourced ingredients the Vail Valley has to offer. Our menus change daily due to seasonality and availability of fresh produce. Enjoy a taste of Colorado!

KNAPP **K** RANCH™

Y.E.S. 



Fruition
F A R M S™



HAZEL DELL MUSHROOMS



Head Chef Ryan P. Smith
Sous Chef Forrest Gibson



BBQ-IN-A-BOX DINNER

CHOOSE ONE OF THE FOLLOWING:

each of our BBQ-in-a-box options comes with main protein that is ready to finish on the grill, plus seasonal side dishes and accompaniments



GARDEN BOX

grilled portabella mushrooms, lemon-herb goat cheese, seasonal vegetable

\$22

CHOP BOX

bone-in pork chop, herb and garlic roasted potatoes, caramelized onions, grilled vegetable packet

\$34

ANGUS BOX

angus flat-iron steak, herb butter, herb and garlic roasted potatoes, caramelized onions, grilled vegetable packet

\$34

ROCKY MOUNTAIN TROUT BOX

whole, sustainably harvested trout, Lemon-herb butter, herb and garlic roasted potatoes, caramelized onions, grilled vegetable packet

\$28

COLORADO LAMB BURGER

asiago, pickled red onion, confit tomato farm greens

\$24



Note: side dishes and accompaniments may change due to ingredient seasonality

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LUNCH

Salads are made with “LaVenture Farms” greens and choice of champagne vinaigrette or herb dressing. Sandwiches are served on either herbed focaccia, or whole grain wrap and includes chips and a dessert.



GRILLED AND CHILLED VEGETABLES

seasonal vegetables, herbed dressing

LEMON AND HERB CHICKEN SALAD

strawberries, pickled onion, ricotta

WHISKEY-BRAISED PORK BELLY BLT

truffle honey-mustard, confit tomato, greens

GRASS-FED FLANK STEAK SALAD

marinated tomato, caramelized onion, asiago

TURKEY

smoked tomato ranch, onion, confit tomato, greens

THE ORCHARD

apple, brie, walnut, fig jam

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FARM TO FORK BREAKFAST



GARDEN SCRAMBLE

chefs daily

BISCUITS & GRAVY

cheddar-chive biscuits, elk bechamel

GREEK YOGURT PARFAIT

hearty house-made granola, fresh fruit

BACON, EGG & CHEESE

*cage-free, farm fresh eggs, hickory smoked
bacon, asiago cheese, focaccia*

BREAKFAST BURRITO

potatoes, eggs, cheddar, roasted tomato salsa

BUTTERMILK PANCAKES

choice of plain, berry or chocolate

CRÈME BRÛLÉE FRENCH TOAST

crème anglaise maple, candied pecans, Bordeaux cherries

ON THE SIDE

home fries

bacon

sausage

fresh fruit



BREAKFAST BEVERAGES

Steaming Bean coffee

The Tea Spot

Orange juice



MORNING LIBATIONS

MIMOSA \$12

w/ fresh squeezed Orange Juice

BLOODY MARY \$14

SCREWDRIVER \$12

w/ fresh squeezed Orange Juice

KAHLUA, COFFEE & CREAM \$12

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KIDS BBQ-IN-A BOX

CHOOSE ONE OF THE
FOLLOWING:

*each of our BBQ-in-a-box options comes with
main dish that is ready to finish on the
grill, plus seasonal side dishes and accompaniments*



GRILLED CHICKEN

honey mustard

20

CHEESEBURGER

lettuce, tomato and pickle

20

ALL-BEEF HOT DOG

ketchup or mustard

15

QUESADILLA

flour tortilla & salsa

15

PASTA

olive oil, marinara or cheese sauce

20



ON THE SIDE

seasonal vegetables

roasted potatoes



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BEVERAGE MENU

CVR Aperol Spritz \$12

Aperol, Prosecco, Club Soda, Orange

Mountain Mule \$12

Woody Creek CO Vodka, Ginger Beer, Bitters, Lime

El Diablo \$12

Casamigos Tequila, Pink Grapefruit Juice, Lime

Gomez Gin Fizz \$14

Gin, St. Germain, Club Soda, Simple Syrup, Cucumber, Lemon

Simply Old Fashioned \$14

Whiskey, Simple Syrup, Bitters, Cherry, Orange

Blackberry Manhattan \$14

Whiskey, Sweet Vermouth, Bitters, Blackberry

-WINE-

Mumm Napa Champagne \$51

Whispering Angel Rose \$15 | \$60

Dearly Beloved Chardonnay \$10 | \$37

Joseph Carr Cabernet \$18 | \$72

-BEER-

Bonfire Brewery \$8

Blonde, Brown Ale, IPA, Pale Ale

-NA-

Bottled Water \$3

Soda \$3

Coke, Diet Coke Zero, Sprite, Ginger Ale

Juice \$3

Cranberry, Orange, Pineapple, Grapefruit, Lemonade



MINI BAR



TRUFFLES

chef's choice

14

CHARCUTERIE

assortment of meats, pickled accoutrements, marmalade

16

CHEESE BOARD

assortment of cheeses, fruit, spiced nuts

16

add a bottle of wine \$xx

add a bottle of champagne \$xx



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