



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