



MENU 2024

Hypothesis

(FIRST COURSE)

GRILLED LAMB LOLLIPOPS

Chimichurri • Lime Labneh

BACON WRAPPED SCALLOP

Herb Aioli

CARROT TARTARE

Pickled Mustard • Grilled Sourdough

CHILLED SWEET CORN BISQUE

Jumbo Lump Crab • Creme Fraîche

Paired with

GRAN MORAINÉ YAMHILL-CARLTON BRUT ROSÉ

WILLAMETTE VALLEY, OREGON

Test

(SECOND COURSE)

SEARED AHI TUNA

Charred Pepper Aioli • Olive Vinaigrette • Pea Shoots

Paired with

STONESTREET ESTATE VINEYARDS, AURORA POINT SAUVIGNON BLANC

2020 / ALEXANDER VALLEY, CALIFORNIA

Analyze

(THIRD COURSE)

GRILLED WAGYU BEEF TENDERLOIN

Roasted Onion Puree • Duck Fat Potato • Red Wine Reduction

Paired with

ANAKOTA KNIGHTS VALLEY CABERNET SAUVIGNON

2021 / SONOMA COUNTY, CALIFORNIA

Conclusion

(FINAL COURSE)

DARK CHOCOLATE CREMEUX

Salted Caramel • Vanilla Bean Ice Cream

Paired with

TAYLOR FLADGATE, 20 YEAR OLD TAWNY PORTO

PORTUGAL, DOURO VALLEY PORTO





Kevin Simley

Executive Chef

Born and raised in Colorado, Chef Kevin Simley fell in love with cooking at an early age. His passion for cooking led him to Johnson and Wales University in Denver, where he was classically trained in culinary arts and restaurant management. After graduating, Chef Kevin explored the Denver culinary scene working at many of the city's top restaurants. Spending much of his childhood skiing and hiking in Summit County, Chef Kevin was drawn to the mountain lifestyle and moved here in 2014 where he has been a part of the Vail Resorts team since. Now, Chef Kevin puts his contemporary twist on the classic Colorado steakhouse using locally sourced and seasonal ingredients.

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