ROCKY MOUNTAIN SMOKED TROUT RILLETTES, FRY BREAD

100% Potato Vodka 80 Proof Cocktail Woody Creek Distillery, Basalt, Colorado



OLATHE SWEET CORN CHOWDER, HAYSTACK MOUNTAIN GOAT CHEESE, ANSHUKA POTATOES, CHICKEN CRACKLINS'

Colorado Gin 94 Proof Cocktail Woody Creek Distillery, Basalt, Colorado

ALAMOSA CHILE RELLENOS, BRAISED BERKSHIRE PORK SHOULDER, COLORADO GREEN CHILIES

Colorado Starlight Bourbon 90 Proof Woody Creek Distillery, Basalt, Colorado

HERB-CRUSTED COLOR ADO LAMB LOIN, SUNSET PUMPKIN PIEROGI, WILD GREENS, HUCKLEBERRY JUS LIE

William H. Macy Reserve Straight Rye Whiskey
Aged 10 Years, Second Edition, 100 Proof
Woody Creek Distillery, Basalt, Colorado

WARM PALISADE PEACH COBBLER, OLD FASHIONED OATMEAL STREUSEL, BERGAMOT ICE CREAM

Mark Weber, Corporate Chef/Director of Culinary Operations, The Pfister Hotel

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PFISTER HOTEL