

Collective Retreats

Collective Vail Chefs Tasting Menu

JOIN US AT 6:00PM ON FRIDAY AND SATURDAY NIGHTS.

Please contact the Collective Retreats Concierge to arrange for a seat in our dinner service,
48-hour notice and reservations are required.



CHEFS TASTING

\$195 // per person

AMUSE

watermelon gazpacho

1ST COURSE

roasted beets, avocado habanero crema, chile lime salt

2ND COURSE

duck machaca chiles en nogada, walnut sauce, pomegranate

3RD COURSE

Jamaican jerk smoked trout mousse, plantain

INTERMEZZO

Blueberry and sage sorbet

4TH COURSE

braised wild boar, wild game cornbread stuffing

DESSERT

farmers market cobbler

MENUS MAY CHANGE DUE TO INGREDIENT SEASONALITY CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS. MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.