



CULINARY FACT SHEET

Overview

The all-inclusive fine dining program at Smith Fork Ranch goes far beyond typical ranch fare, offering gourmet meals and culinary experience. Smith Fork Ranch and guests benefit from its proximity to Colorado's North Fork Valley, which is home to ranches organic farms and orchards, and some of the best wineries in Colorado. Executive Chef Marcus Parrott has traveled the country working with exceptional chefs and kitchens, developing his passion for creating artisanal food with a focus on local production. Smith Fork Ranch is the rare culinary-focused destination where every component of a guest's meal can be sourced not just locally, but from right down the bumpy dirt path to the ranch garden. Heritage breed lamb and pork, beef and elk and even wine and spirits are source locally.



Culinary Experiences and Programs

- **Five-Star Meals:** With the amount of experiences available at Smith Fork Ranch, fresh and hearty meals are necessary to fuel guest's activity-filled days. Chef Marcus Parrott creates daily menus based on the freshest seasonal ingredients available.
 - Breakfast is served in **The Dinner Bell Cook House**, where you can indulge in farm-fresh eggs cooked to order, pancakes, housemade biscuits and gravy, daily omelet special, and scones, muffins or donuts prepared earlier that morning. Coffee service to the front porch of your cabin is provided daily with all the fix-ins guests request. House cured and smoked bacon and housemade pork and chicken sausages complete your hearty breakfast. Local coffee, teas and juices are available as well as fresh fruits from local orchards.
 - Lunch is enjoyed on the open-air Pavilion deck under a canvas awning where you can see views of Saddle Mountain, Mendicant Ridge and the West Elk Mountain range. The menu includes around 7-8 options with a housemade pasta special available daily. Picnic lunches can also be prepared for guests who would like to enjoy all the property has to offer or for guests who are going out on all-day activities.
 - Dinner is an event in itself, served in the Fireside **Dining Room of the Old Elk Lodge** or out on the open-air pavilion. Hors d'oeuvres can be enjoyed with a cocktail or wine during the cocktail hour before dinner. The dinner menu changes daily and there are a wide variety of options throughout the week of dinners. Produce from the farmstead garden is gathered daily and local beef, lamb, pork and game meats are sourced locally for the culinary creations made by Chef Marcus Parrott and his team.
- **Breakfast Ride:** Guests gather for any early morning horseback ride and stop at a trailside camp by the river for a cowboy breakfast cooked over an open fire.
- **Garden Dinner:** For a truly unique farm-to-table dining experience guests gather on our garden patio for cocktails and a dinner as the sun sets over the day. Guests can take a tour though the garden and as many ingredients as possible are sourced from the farmstead for this dinner.
- **Cocktail Ride and Cookout:** Adults will enjoy an afternoon cocktail ride up to a mountaintop vista, stopping for hors d'oeuvres and wine beer or a specialty cocktail with spectacular views. Guests then ride down to the riverside

camp for a barbecue experience. During the cocktail ride kids will be kids with a scavenger hunt along the trail to the riverside camp where they will meet up with their parents coming back from the cocktail ride.

- **Kid's Dinner:** Kids will have the option to eat dinner with each other and the youth counselors each night with a variety of kid friendly dinner options. Special nights may include a make-your-own-pizza or build-your-own ice cream sundae. Each week there is a special campfire where songs will be sung and s'mores will be made at the campfire site down by the river. These dinners begin with cocktail hour as to give the adults time to themselves and kids get to go be kids playing games on the lawn or in the Old Elk Lodge will the adults finished their meals.
- **Horseback & Foraging Experience:** Guests can join a ranch chef on horseback to forage for mushrooms, berries, choke cherries, nettles and more depending on what is available (based on rainfall and temperature) during the season. these delicacies can be used to help prepare a meal or cocktail.
- **Culinary Weekend:** Each year, Smith Fork Ranch dedicates an autumn weekend to the ranch's culinary experiences. This weekend includes afternoon cooking classes with a Smith Fork Ranch chef, a wine tasting, the annual Harvest Dinner and more.
- **Local Wineries and Breweries:** The West Elks American Viticultural Area (AVA) spreads through the North Fork Valley on the Western Slope of Colorado. Throughout Paonia and Hotchkiss there are several wineries to tour and enjoy tastings. Visitors can take self-guided tours with the West Elks Wine Trail map. The town of Paonia is home to Revolution Brewing where you can find beers brew with local hops and Delicious Orchards is where you can find locally made Hard Ciders, pear, apple and cherry varieties. In Hotchkiss you can find Peak Spirits Distillery tasting room which is situated in a cozy barn surrounded by sheep, chickens, vines and produce and you can sip on their CapRock Gin, Grappas, or Eaux de Vies.



Locally Sourced Food

- **Farmstead Garden:** The majority of produce used on the ranch comes fresh from the on-site organic garden, which produces more than 80 varieties of herbs, fruits and vegetables. Guests are encouraged to tour the farmstead, cultivate it and even to help harvest fresh product for upcoming meals.
- In addition to produce from the ranch's garden, Smith Fork Ranch maintains farm-to-table relationships with the local farming community, procuring the finest cuts of meat and supplementary vegetables and herbs from ranches, farms and orchards in Crawford, Hotchkiss and Paonia.

Ranch Spirits and Wine

- The ranch features local and regional wines, spirits and craft brew. The extensive selection is available throughout the day for guests to enjoy when they would like.
- Smith Fork Ranch has received the "two goblet" award from *Wine Spectator* for their extensive selection of more than 500 different varietals and vintages of fine wine from around the world, including several varieties from the North Fork Valley's finest wineries. Smith Fork Ranch is the only ranch of its kind to receive this level of award.
- The ranch also has its own signature wine brand, created in collaboration with Alfred Eames Cellars, one of the premier wine makers in the North Fork Valley and West Elks AVA.