



THE  
Sebastian

VAIL

– A Timbers Resort –

# CHEF-INSPIRED MEAL KITS

AN ENHANCED TAKEAWAY OFFERING

An elevated culinary experience for your next occasion. Select from menus inspired by our chefs' upbringing and influences.

*Substitutions politely declined.*

# EXECUTIVE CHEF TYSON PETERSON



Chef Tyson grew up in Utah among the Rocky Mountains. Hunting, fishing, foraging, and baking with his grandma are memories that have developed him into the chef he is today. His menus are inspired by those moments.

# CHEF TYSON'S MENU

*Reheat + Eat*

**ENTRÉE: ROCKY MOUNTAIN TROUT**

FORAGED SUMMER MUSHROOM VINAIGRETTE

**BREAD: GRANDMA'S BREAD**

CHURNED BUTTER, SEA SALT

**SIDE: BUTTER-BRAISED GARDEN RADISHES**

HERBS

**SIDE: ROASTED FARM ASPARAGUS**

LEMON, BREAD CRUMBS

**DESSERT: RICH VANILLA ICE CREAM**

GRANDMA'S STRAWBERRY JAM

MEAL SERVES SIX PORTIONS

**\$235**



# CHEF NICHOLAS



Chef Nicholas is a master of comfort food. Growing up in both the South and Midwest, it's traditional that the family congregates in the kitchen. Many of his greatest life lessons happened while cooking with his family and this ritual honed his noteworthy abilities in southern cooking. Chef Nicholas takes immense pride in making you simply feel good through his craft and is no stranger to good butter.

# CHEF NICHOLAS' MENU

*Reheat + Eat*

**ENTRÉE: SMOTHERED PORK CHOPS**

PORK, MUSHROOM GRAVY

**BREAD: NICK'S FAMOUS BISCUITS**

ROASTED CORN, BACON, SEA SALTED BUTTER

**SIDE: CAROLINA GOLD RICE**

**SIDE: BAKED MAC 'N CHEESE**

**MIXED BERRY COBLER**

WHIPPED CREAM

MEAL SERVES SIX PORTIONS

**\$280**

