

Reserve Pavilion Menu

Exclusive for Reserve Ticket Holders

11:00 AM – 4:00 PM

Welcome to the Reserve Pavilion, an exclusive experience created especially for our Reserve Ticket Holders.

Enjoy an elevated culinary experience featuring thoughtfully crafted dishes, Colorado-grown ingredients, and exceptional wine pairings, all served in the comfort of your private pavilion.

Savory Menu

Smoked Shrimp Salad

House-smoked shrimp served over crisp greens with tomato, cucumber, radishes, and lemon-dill vinaigrette.

Contains shellfish • Pescetarian

Rowdy Red Sausage

House-made smoked sausage flavored with Rowdy Red wine and served with creamed sauerkraut.

Contains dairy

Salmon Gravlox Smørrebrød

House-cured beet and horseradish gravlox served on rye bread with orange butter, boiled egg, dill, and red onion.

Contains wheat, eggs & fish • Pescetarian

Fábrica de Mozzarella Fresca

Hand-stretched mozzarella made fresh to order and served with cherry-balsamic glaze, green peppercorn, toasted almonds, and micro basil.

Contains dairy & tree nuts • Ovo-lacto vegetarian

Palisade Peach Gnocchi

Pappardelle Pasta Co. fresh Palisade peach gnocchi sautéed in bourbon brown butter with pecans, sage, and cinnamon.

Contains wheat, dairy & tree nuts

Olathe Corn “in the Ditch”

When the tractor goes in the ditch, you get what you get: Olathe corn in cashew cream with wild mushrooms, shallots, and roasted green chilies, served with an herbed biscuit.

Contains wheat & tree nuts • Vegan

Taco Stand

Bison birria served in a Raquelita's bison-tallow flour tortilla with asadero cheese, cherry-chipotle salsa, and vegetable escabeche.

Contains wheat & dairy

Potato Confit

Smashed baby potatoes fried in duck fat with duck confit, caramelized onion, peppercorn mélange, and lemon-garlic persillade.

Dessert Menu

Coconut Cream Chocolate Éclair

A crisp pastry filled with coconut pastry cream, topped with warm ganache and toasted coconut.

Chocolate Truffles

An assortment of house-made chocolate truffles featuring a variety of flavors and garnishes.

Palisade Peach Clafoutis

Fresh Palisade peaches baked in light vanilla custard, finished with powdered sugar and whipped cream.

Hazelnut Banana Bread

House-made banana bread served with fresh berries, bourbon caramel sauce, and hazelnut brittle.

Your Reserve Experience

Your Reserve Ticket includes exclusive access to the Reserve Pavilion, where you can relax, dine, and enjoy award-winning Colorado wines throughout the afternoon.

A Special Thank You to CMU Tech Culinary

We are incredibly grateful to the students and chefs of the Colorado Mesa University Tech Culinary Program for helping bring this year's Winefest culinary experience to life.

From the Reserve Pavilion to the Culinary Showcase, their talented team is preparing and serving fresh food throughout the day, showcasing their creativity, skill, and passion for culinary arts.

Please join us in giving a big thank you to these incredible students and chefs for being such an important part of our 35th Anniversary Colorado Mountain Winefest!