Vail Resorts Newsroom

Beaver Creek Winter Culinary Weekend Returns Jan. 23 - 26, 2020

Synesthesia will return for second year, featuring an intimate concert with St. Paul & the Broken Bone

BEAVER CREEK, Colo., Dec. 18, 2019 –Beaver Creek Winter Culinary Weekend returns Jan. 23 through Jan. 26 with new and returning events, an amazing lineup of guest chefs, and an intimate performance by St. Paul & the Broken Bones at the Vilar Performing Arts Center.

As in years past, Winter Culinary Weekend provides the unique opportunity for guests to take in the phenomenal skiing at the resort, connect with Beaver Creek's world-renowned chefs, meet visiting guest chefs, sip on craft beers, specialty cocktails, and wine. This year's event will feature a variety of new events, including the Art of Seafood & Sushi at Hooked with Guest Chef and James Beard Award winner Tyson Cole of Uchi, a Barolo-Barbaresco Master Class featuring oenologist Davide Pasquero and author Suzanne Hoffmann at the Park Hyatt Beaver Creek, as well as the return of Synesthesia. During Synesthesia, guests have the opportunity to savor outstanding bites, treats, and libations at the main event showcasing premier chefs from Beaver Creek and guest chefs from throughout the country. The tasting will be followed by an exclusive and intimate concert with St. Paul & the Broken Bones.

Beaver Creek continues to welcome extraordinary culinary talent from across the country to collaborate with resident chefs. Guest chefs this year include four-time James Beard award-winning TV personality and chef Andrew Zimmern, acclaimed restaurateur and television personality, Antonia Lofaso of Dama, Scopa Italian Roots and Black Market Liquor Bar, Uchi Executive Chef Tyson Cole, Josh Niernberg of Bin 707 Foodbar, Tacoparty and Dinnerparty, Giorgio Rapicavoli of Eating House, Grails Restaurant & Bar, and Spanglish Kitchen & Bar, Chef Katsuji Tanabe of Mexikosher and Barrio, and returning for the second consecutive year, Brother Luck of Four by Brother Luck.

A portion of the proceeds from this year's Winter Culinary Weekend will benefit Bright Future Foundation and the Community Market. More information on these organizations can be found at mybrightfuture.org and eaglevalleycf.org.

Beaver Creek Winter Culinary Weekend Schedule

Culinary Kickoff: Colorado Flavors
Thursday, Jan. 23 | 6:00 p.m.-9:00p.m.
Winter Culinary Weekend begins with an event that celebrates the flavors and personalities of Colorado. Enjoy a tasting featuring the best that the Centennial State has to offer, with small plates from Alpine & Antlers' Executive Chef Sammy Shipman and guest chefs Josh Niernberg, Brother Luck, and Katsuji Tanabe, as well as beer from Vail Brewing Company, cider from Haykin Cider, and cocktails from Laws Whiskey House and Fever Tree.
Price: $65 per person
Event Location: Alpine & Antlers

Guided Snowshoe Excursion & Gourmet Luncheon with guest chef Giorgio Rapicavoli
Friday, Jan. 24 | 9:30 a.m.-2:00 p.m.
The morning will feature a guided snowshoe tour in one of Beaver Creek's most stunning, pristine settings—the secluded Beaver Creek Nordic Sports Center and McCoy Park, home to over 30 kilometers of beautiful trails. Enjoy lift access to reach McCoy Park, and arrive to trails that are peaceful and quiet. After snowshoeing through the stunning surroundings, relax at SaddleRidge, a unique slope-side restaurant which houses one of the largest private collections of Western artifacts in the U.S., and enjoy lunch prepared by SaddleRidge Executive Chef Adam Roth and guest chef Giorgio Rapicavoli as well as Tribute to Grace wines paired with each course.
Price: $150 per person (Please note: all snowshoe equipment and foot passenger lift access provided with event ticket.)
Event Location: Beaver Creek Mountain and SaddleRidge

Village Après: Authentically Alpine
Friday, Jan. 24 | 3:00 p.m.-6:00 p.m.
Enjoy live music while tasting a variety of food and drink in the heart of Beaver Creek Village.
Price: Complimentary access
Event Location: Beaver Creek Village

NEW | Art of Seafood & Sushi Dinner with guest chef Tyson Cole
Friday, Jan. 24 | 6:00 p.m.-10:00 p.m.
New to the Winter Culinary Weekend calendar this year, the Art of Seafood & Sushi features an exciting menu presented by Hooked owner and Executive Chef Riley Romanin and guest chef Tyson Cole of the award-winning contemporary Japanese restaurant Uchi in the newly remodeled space at Hooked that features recycled wooden tables harvested from the forests around Beaver Creek. Enjoy perfectly paired wine from Reeve Wines and sake to complement this culinary experience.
Price: $200 per person
Event Location: Hooked

NEW | Culinary Collaboration Dinner at Splendido with guest chefs Brother Luck and Katsuji Tanabe
Friday, Jan. 24 | 6:00 p.m.-10:00 p.m.
New to Winter Culinary Weekend, the Culinary Collaboration Dinner at Splendido offers guests the opportunity to enjoy a dinner prepared by Splendido Executive Chef and owner Brian Ackerman as well as guest chefs Brother Luck and Katsuji Tanabe in the exquisite surroundings of the Chateau. Thoughtfully paired wines from Paul Hobbs will accompany each course of this memorable experience.
Price: $200 per person
Event Location: Splendido at the Chateau

Epicurean Escape: Wine-Paired Dinner at Allie's Cabin with guest chef Antonia Lofaso
Friday, Jan. 24 | 6:30 p.m.-10:00 p.m.
Beaver Creek's exclusive and luxurious on-mountain log cabin is open for a rare culinary treat. The evening begins with a sleigh ride from the base of Beaver Creek Mountain to the cozy confines of Allie's Cabin. Guests will be greeted at the Cabin with cozy slippers and a warm drink. Guest chef Antonia Lofaso will join Allie's Cabin Executive Chef Kirk Weems for an inspired dinner paired with hand-selected wines from Pra Winery. Cap off the night with a sleigh ride back to Beaver Creek Village to conclude a memorable experience.
Price: $175 per person
Event Location: Allie's Cabin

Shaken & Stirred
Friday, Jan. 24 | 8:00 p.m.-10:30 p.m.
Sip on hand-crafted cocktails from Death and Company, Diageo, and Laws Whiskey House, and nibble on inspired hors d'oeuvres at the Met Kitchen alongside a live band. This lively cocktail party will be the talk of the town.
Price: $60 per person, limited to guests 21 and over
Event Location: The Met Kitchen

Ski.Eat.Ski with guest chef Josh Niernberg
Saturday, Jan. 25 | 9:30 a.m.-2:00 p.m.
Join Beaver Creek's renowned ski and snowboard instructors for a morning of exploring intermediate and advanced trails on the mountain, and pick up some new technique tips along the way. Following an exhilarating morning in the snow, warm up and relax at Zach's Cabin, perched on the mountain above Bachelor Gulch. Savor a gourmet lunch, designed by both Zach's Cabin Executive Chef David Gutowski and guest chef Josh Niernberg, paired with unique wines from Presqu'ile to complete this elevated on-mountain experience.
Price: $150 per person (Please note: this event is limited to intermediate and advanced skiers and snowboarders only. The price does NOT include a lift ticket or ski equipment.)
Lunch Location: Zach's Cabin on Beaver Creek Mountain

Celebrity Chef Cooking Demonstration & Gourmet Luncheon with Andrew Zimmern
Saturday, Jan. 25 | 11:00 a.m.-2:00 p.m.
At this exclusive cooking class, watch as Andrew Zimmern works culinary magic at Splendido at the Chateau's spectacular kitchen. This unique event culminates with a lively lunch where guests will feast on the top-notch dishes featured in the cooking demonstration paired with exquisite wines from Dumol.
Price: $150 per person
Event Location: Splendido at the Chateau

Barolo & Barbaresco: Piemonte's Vinous Royalty
Saturday, Jan. 25 | 2:00 p.m.-4:00 p.m.
Join Piemonte native and oenologist Davide Pasquero and author Suzanne Hoffman in a Barolo and Barbaresco master class. Davide will give an in-depth presentation of wines from each of these world-famous denominations while Suzanne tells intriguing stories about each family behind the labels. Whether you are new to wine or a passionate oenophile, you will enjoy getting to know these noble wines from this popular UNESCO World Heritage region.
Price: $75 per person
Location: Park Hyatt Beaver Creek, Crooked Hearth Room

Village Après: Colorado Comfort Food
Saturday, Jan. 25 | 3:00 p.m.-6:00 p.m.
Enjoy live music while tasting a variety of food and drink in the heart of Beaver Creek Village.
Price: Complimentary access
Event Location: Beaver Creek Village

Synesthesia: Culinary Showcase and Concert with St. Paul & the Broken Bones, hosted by Andrew Zimmern
Saturday, Jan. 25 | Tasting 6:00 p.m.-8:15 p.m. | Concert 8:30 p.m.-10:00 p.m.
Synesthesia is named for a phenomenon involving the overlap of two senses such as taste and sound. Guests will have the opportunity to savor outstanding bites and treats from premier Chefs from Beaver Creek as well as guest chefs Andrew Zimmern, Antonia Lofaso, Tyson Cole, and Giorgio Rapicavoli. Guests can also enjoy tastings from Reeve, Tribute to Grace, Paul Hobbs, LUX Brands, Pra Winery, Dumol, Presqu'ile, Fever Tree, Laws Whiskey House, and Diageo. The tasting will be followed by an exclusive and intimate concert from St. Paul & the Broken Bones.
Price: $175 per person (includes both the tasting and concert)
Event Location: Vilar Performing Arts Center

Sunday Brunch
Sunday, Jan. 26 | 10:30 a.m.-12:30 p.m.
Cap off your weekend with a Sunday Brunch at CBAR in the Beaver Creek Chophouse, located at the base of Beaver Creek Mountain. Enjoy a delicious brunch buffet complete with Bloody Mary bar, mimosas, and tunes from DJ Nevada.
Price: $75 per person
Event Location: CBAR in Beaver Creek Village, at base of Beaver Creek Mountain

Sunset Snowshoe & Sunday Supper
Sunday, Jan. 26 | 2:30 p.m.-8:00 p.m.
The afternoon begins with a guided snowshoe tour of the majestic McCoy Park, culminating at Trappers Cabin, a warm and inviting on-mountain cabin nestled among aspen and pine trees at 9,500 feet with magnificent sunset views. Slippers and warm drinks greet guests after the snowshoe excursion, followed by an intimate wine-paired supper featuring wines from Dumol to conclude a memorable weekend.
Price: $200 per person (All snowshoe equipment provided with ticket)
Event Location: Beaver Creek Mountain and Trappers Cabin

For tickets and complete details on the full lineup of events, visitwww.beavercreek.com/culinary.

Guest Chefs:

TYSON COLE: One of the few American sushi masters, James Beard Award-winning Chef and Owner Tyson Cole is a passionate student of the Japanese tradition. Having trained for more than 10 years in Tokyo, New York, and Austin, he continues his path of study and experimentation each day at the restaurants in the Hai Hospitality family including Uchi, Uchiko, Uchib? and LORO Asian Smokehouse & Bar. Employing classical cooking techniques with a Pacific Rim perspective, Cole marries global ingredients with traditional Japanese flavors, resulting in inspired combinations of flavor, texture, color, technique, and style.

ANTONIA LOFASO: Best known for her many roles on Food Network, Bravo's Top Chef, and CNBC's Restaurant Startup, Antonia Lofaso is one of America's most popular and beloved chefs. She is currently the Executive Chef and Owner of Black Market Liquor Bar (Studio City, California) and Scopa Italian Roots (Venice, California). Her most recent concept DAMA (Downtown Los Angeles, California) has received rave reviews and critical acclaim since opening its doors in late 2018. In addition to her thriving restaurant businesses, Antonia is revolutionizing the hospitality industry's aesthetic by redesigning chef wear for style and functionality, through her brand Chefletics.

BROTHER LUCK: Brother Luck has led a diverse career cooking in places around the world including in Japan; Hong Kong; Chicago; New York City and finally in Colorado Springs where he would start Brother Luck Street Eats. There he was honored as "Best Local Chef" by Colorado Springs Independent and "Most Cutting Edge Restaurant" by The Gazette Newspaper. In 2016, Brother was awarded with an alumni scholarship from The Gohan Society to expand his cooking and travel experiences in Japan, while the Joyce Chen and Helen Chen Foundation allowed Brother to extend his training and exposure into China—opportunities that have shaped both his cooking style and personal perspective. Since his global travels, Chef Brother Luck stepped into the role as an entrepreneur opening his signature southwestern concept, Four by Brother Luck; a modern Asian eatery, Lucky Dumpling; and campaigning his mental health awareness slogan #NoLucksGiven. Brother also has an impressive array of television appearances under his belt that include appearing on Food Network as a Chopped finalist and winning his episode of Beat Bobby Flay. Most recently, Brother was a favorite on the Emmy award winning Bravo's Top Chef Season 15 and 16 and cooking his way through the competitors on the digital series Last Chance Kitchen.

JOSH NIERNBERG: Josh Niernberg began his restaurant career in 1994, working nights while spending his days pursuing a career as a snowboarder, Josh had the opportunity to learn from and cook for some of Denver's most notable restaurateurs and chefs of the time. Josh met his wife and business partner, Jodi, and in 2007 the couple moved to her hometown of Grand Junction, Colorado. The economic downturn of the late 2000's hit the Grand Valley hard, which sparked the concept for Bin 707 Foodbar. Josh and Jodi wanted to create a restaurant designed to make a significant economic impact by creating a restaurant open twelve hours a day, seven days a week. With Josh as the Executive Chef and Jodi as the bar manager, the couple opened Bin in February 2011. The food, beverage and wine programs were sourced with the ethos of "local first, Colorado second and domestic last" and Bin 707 Foodbar grew quickly. At a time when "Farm to Table" had yet to be coined, Josh builds menus based upon product availability from the region as a showcase of Western Colorado and Colorado cuisine. In 2017, the couple opened their second and third restaurants Tacoparty and Dinnerparty. Like their original Bin 707 Foodbar, the restaurants showcase a unique sense of place intended to promote Colorado's Grand Valley. Josh's focus on menu creation and sourcing are driven by the mission to both explore and continue to define regional and Colorado Cuisine.

GIORGIO RAPICAVOLI: Born and raised in Miami, Chef Giorgio Rapicavoli has dedicated his career to championing Miami's culinary scene and inflecting his Argentine and Italian heritage into the city's rich melting pot of food and culture. The first-ever Miami contestant to win Food Network's Chopped, followed with a ranking on *Forbes Magazine's* 30 Under 30 in 2012. He has also been recognized by the James Beard Foundation; in 2013 as a semifinalist for Rising Star Chef and in 2015 and 2016 as a semifinalist for Best Chef: South. The lauded chef was also a nominee for *Food & Wine's* "The People's Best New Chef" in 2014. Rapicavoli trained under Miami chefs Adam Votaw and Robin Haas before becoming executive chef at Chispa Doral at just 21. He honed his skills during a three-year executive chef stint at 660 at The Angler's Miami Beach before opening his famed pop-up Eating House in 2012. After the success of the pop-up, Rapicavoli reopened the same concept as a standalone restaurant. In 2015, Rapicavoli partnered with the culinary firm Grove Bay Hospitality Group to open Glass & Vine in Coconut Grove's iconic Peacock Park, where his flavorful menu reflects his culinary and cultural tour of Europe. In September 2019

Rapicavoli opened Eating House in the Time Out Market Miami, followed by Grails Restaurant in Wynwood in October and Spanglish Kitchen & Bar in Wynwood in November.

ANDREW ZIMMERN: Andrew Zimmern is a four-time James Beard award-winning TV personality, chef, writer, teacher and social justice advocate. As the creator, executive producer and host of Travel Channel's Bizarre Foods franchise, Andrew Zimmern's Driven by Food, The Zimmern List, and Food Network's Big Food Truck Tip, he has explored cultures in more than 170 countries, promoting impactful ways to think about, create and live with food. In 2020, he returns to television with two new programs. Andrew is the founder and CEO of both Intuitive Content, a full-service television and digital production company, and Passport Hospitality, a restaurant and food service development company. He is devoted to his charitable endeavors and sits on the board of directors for Services for the UnderServed, Soigne Hospitality and Taste of the NFL. His life's work is exploring and promoting cultural acceptance, tolerance and understanding through food.

KATSUJI TANABE: Chef Tanabe comes from humble upbringings of a Japanese and Mexican heritage. Coming to America at 18 years old, Tanabe struggled to make ends meet. He lived a quaint life in Los Angeles where he shared a one bedroom apartment with his mom and sister; working multiple jobs to get by. Chef Tanabe's big break came in 2005 when he was promoted to Executive Sous Chef at Mastros and was later asked to appear in PBS' "Cooking Under Fire." Since then, he has appeared on multiple television shows including Top Chef, Food Fighters, and Chow Masters. Throughout his rise to fame, Chef Tanabe stayed focused on his goal of owning world renown restaurants. Today, Tanabe owns 3 restaurants across North America with plans to open another in 2020.

About Beaver Creek Resort: Renowned for legendary attention to detail, World-Cup mountain pedigree, intimate alpine village, and reputation as the world's best luxury family resort, Beaver Creek Resort represents incomparable elegance and Rocky Mountain leisure which spoils guests for anywhere else with an unparalleled level of world-class service. Just 30 minutes east of Eagle Airport (EGE) and 2.5 hours west of Denver International Airport (DIA), Beaver Creek offers luxury accommodations throughout three villages and ski-in, ski-out luxury lodges and hotels. More than 40 in-resort and slope-side restaurants, elegant village boutiques, cherished daily traditions and activities such as world-class downhill skiing and snowboarding spanning 1,832 acres with 3,340 vertical feet of descent, snow shoeing, Nordic skiing, and ice skating in the Beaver Creek village.
Visit BeaverCreek.com for additional information and vacation planning.

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