VERMEJO A TED TURNER RESERVE

CULINARY ADVENTURE GUIDE

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FIND YOURSELF

A JEWEL OF NEW MEXICO

Located in northern New Mexico and southern Colorado, Vermejo is rich in history, diverse wildlife, and majestic landscapes. Our unique location in the southern Rocky Mountains and extraordinary size, over 550,000 acres, allow for ample year-round outdoor activities and opportunities for guests to enjoy and explore nature.

Ted Turner purchased Vermejo in 1996, with a commitment to conserving both the land and the threatened species that call it home. Because of these efforts, Vermejo is a special place where the ecosystem is balanced and respected.

Our mission is connecting people with nature—and food is just one of the many ways we do that. With locally sourced flavors inspired by the land and the seasons, and greens and veggies grown in our own greenhouse and gardens, every meal is a chance to connect with nature at Vermejo.







C U L I N A R Y A D V E N T U R E S

"The act of putting into your mouth that the earth has grown is perhaps your most direct interaction with the earth." – Frances Moore Lappé

Connecting with nature in Vermejo's vast restored wilderness creates space and time to appreciate earth's bounty with all of your senses, including taste! Our Culinary Adventures take that experience to the next level as our chefs prepare fresh locally harvested foods for you to experience in settings that elevate the aromas, flavors and textures of the fare fueling you for you next activity.

TAILORED EXPERIENCES

We recommend that all our guests use our complimentary itinerary building service by talking with our Resesrve Ambassador Team before they arrive. Our team will work with you to build a personalized adventure featuring dining and food-foward experiences catered to your palate and preferences.

THE DETAILS

Guests receive three gourmet meals each day included with their stay. A visit to Vermejo wouldn't be complete without adding a few Culinary Adventures. Please book at least 14 days in advance with your Reserve Ambassador. Changes in date or guest count may be accommodated based on availability. Alcohol is not included, and is charged on consumption. Offsite events are weather dependent and subject to cancellation.

A L F R E S C O E D I B L E S

When you enjoy a meal surrounded in nature's beauty, every bite is amplified. Choose a cowboy breakfast, picnic with a view or countryside cookout, whatever your desire, our team will create a culinary adventure catered to your tastes and preferences.





COWBOY BREAKFAST

Do breakfast like the cowboys did, cooked over a fire in cast-iron, with all of your hearty favorites. Start with a steaming cup of coffee and a bowl of greek yogurt, fresh berries and homemade granola before piling on biscuits and gravy, bacon, eggs, and fried potatoes. This leisurely breakfast near a smoky crackling campfire includes all of the best elements of camping with none of the work. It's the perfect ending to an earlymorning wildlife tour, or beginning to a day filled with adventures in nature.

Guest Count: 4-8. Location Options: Merrick or Adams Lake, or Vermejo River. Season: June – September Price: \$125 per person.

CURATED PICNICS

Our pop-up curated picnics allow you the luxury of an extended visit to some of our more remote and unique historic sites or lunch with the song of a rippling stream or a lake lapping against the shore.

Savor a selection of scrumptious sandwiches, salads and sides, with all of the comforting extras: tablecloths, glassware, blankets, flatware, even a nature-plucked centerpiece hosted at the location of your choice. You won't have to stray from your adventure-filled day at Vermejo to enjoy a beautiful meal with a naturepainted backdrop.

Guest count: 4–16. Location Options: Governor's Cabin, Mary's Townsite, Upper or Lower Kilns, Old Costilla Lodge, Adams, Munn, Merrick, Seven Lakes, and more. Season: Mid-May – October Price: \$125 per person.

SELF-SERVED PICNICS

Enjoy salads and sandwiches fresh from the Vermejo greenhouse, homemade potato chips, charcuterie and cheese and of course fresh desserts all packed up in a beautiful basket and ready for you to grab on your way out the door.

Guest count: 2-16 Location Options: Anywhere you choose! Price: \$50 per person.

LAKESIDE FISH FRY

What a catch! Our chefs are excited to cook up the catch of the day and serve it up right with bison sliders, fresh salads, cornbread and home-baked goodies for a lake-to-table experience you won't soon forget. It's easy to spend a whole day at the lake hiking, boating, fishing, and wildlife viewing and still not be ready to leave. If you plan a lakeside cookout, hunger won't drive you back to the lodge. You can make that long summer day last until the sun sinks below the horizon.

Guest Count: 4–12. Location Options: Adams Lake, Seven Lakes, or Merrick Lake. Season: June – October Lunch: \$125 per person, Dinner: \$175 per person.

COUNTRYSIDE COOKOUT

Soak in the ambiance of yesteryear with a chef-attended countryside cookout at one of our favorite historic locations or beside a rushing high-country stream. Choose from the Catskill Charcoal Kilns, where the once bustling village used to turn over 3000 cords of wood into charcoal each day, or take a peek in the windows of the Old Costilla Lodge, built by William Bartlett's team in the early 1900s. Or if you can't get enough time by the river, let us bring a selection of hot and hearty fare to you to help stretch your carefree summer day a little longer.

Guest count: 4–12. Location Options: Upper Charcoal Kilns, Old Costilla Lodge, High Country Streams. Season: Mid–May – October Lunch: \$125 per person, Dinner: \$175 per person.

SUNSET COCKTAIL TOUR

Take a ride in an open-air UTV to a spectacular Vermejo sunset viewpoint and enjoy a frosty beer or glass of wine with a few tempting tidbits while watching the sun sink into the horizon.

Guest Count: 2-4. Location Options: Castle Rock, Reed Canyon Overlook, Merrick Lake. Duration: 2.5 hours. Price: \$375 for up to 4 people.









ELEGANT AFFAIRS

The most important moments deserve to be celebrated with decadence. Choose a sumptuous coursed dinner in a lavishly appointed space, whether indoors or out, high tea and cucmber sandwiches for a special treat, or a splendid cocktail reception to welcome guests in style.





OPULENCE TASTING MENU

Looking for the ultimate Vermejo dining experience? You've found it! This lavish meal is perfect for a proposal, anniversary, or any special occasion. Choose a 4or 6-course tasting menu curated to your tastes and preferences. Let us create the dinner of your dreams!

Guest Count: 2-14. Location Options: Casa Grande Great Room or Turner House. Price: 4 courses, \$200 per person. 6 courses, \$300 per person. Wine pairing pricing based on selection.

HIGH TEA AND HISTORY

Sip a cup of tea with an assortment of light fare including finger sandwiches and sweet bites while soaking in the ambiance of turn-of-the century luxury in Vermejo's magnificent 25,000 square foot mansion.

Guest Count: 2-8. Location Options: Casa Grande Courtyard, Great Room or Breakfast Room. Price: \$95 per person.

PRIVATE HEADQUARTERS DINNERS

Savor selections chosen specifically for you and your guests in a private location on the grounds in headquarters. Connect with nature, enjoy the fresh air and views, and dine on our chef's culinary specialties in a private setting chosen just for you.

Guest Count: 2 -12. Location Options: Gasa Grande Lawn, Courtyard, Garden Room, and more. Price: \$150 per person.

CANAPES & COCKTAILS

It might be an elegant soiree in the Casa Grande Great Room, a garden party in the Casa Grande Courtyard or a cozy fireside gathering at the Turner Campfire Ring, but it includes two drinks per guest and mouthwatering small bites. Tell us what you have in mind and we'll make your vision come to life.

Guest Count: 8-40. Location Options: Casa Grande Courtyard, Great Room, Turner Campfire Ring, Price: \$75 per person.

SAVORY STUDIES

If you're yearning for some learning, or for a good excuse to spend an afternoon studying wine or whiskey, our chefs and bartenders are happy to teach you their secret recipes plus their best tips and tricks to making the food and drinks at Vermejo so mouthwateringly delicious.





COOKING CLASS

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Enjoy a private, plated greenhouseinspired lunch created with your own hands. First you'll forage for fresh veggies in our greenhouse and gardens and then transform your selections into a mouthwatering meal with the help of one of our master chefs. Want to know how our kitchen makes game meats taste so delicious every time, or how our chef's create their delectable handmade pasta? Learn the secret techniques that make Vermejo cuisine so tasty, and get hands-on time with a pro to ask all the questions you can think of.

Guest Count: 2-6. Location Options: Casa Grande Kitchen, Costilla Lodge. Duration: 2 hours. Price: \$175 per person.





MIXOLOGY MAGIC COCKTAIL CLASS

Why not take home a few of the magic tricks that make our cocktails so tasty? Our talented bartender will show you the behind the scenes techniques and share recipes for some of our most popular cocktails in this short but fun and definitely "spirited" workshop.

Guest Count: 4–8. **Location Options:** Casa Grande, Turner House **Price:** Starting at \$125 per person based on spirit selection. **Time:** Available 2-4 pm. For adults 21 and over.

WINE, BEER OR SPIRITS TASTING

Interested in learning more about spirits made in the Southwest? Want to truly taste the difference between New World and Old World wines? How about sampling craft beers with delicious snacks expertly paired to enhance the nuances in the flavors? Vermejo tastings give you the chance to practice your sommelier skills in a fun, casual environment, while sampling tasty tidbits and learning from our experts.

Guest Count: 2–6. **Location Options**: Casa Grande, Turner House, **Price**: Starting at \$125 per person based on selections. **Time**: Available 2–4 pm. For adults 21 and over.





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