

# *Kelly Liken Vail to Aspen Horseback Hut Trip Info*

*4 days and 3 nights*

*Delicate Colorado Cuisine and Wine pairings*

*Featured in Food and Wine Magazine August 2012*

*\$2600 per person*

## *Trip Notes*

*Last year we were accompanied on this trip by the writers and photographers from Food and Wine Magazine. You are able to see a featured article about the Bearcat Stables/Kelly Liken Hut Trip in the August 2012 issue located on the Bearcat Stables website.*

*Kelly will be joining us each evening of the trip to cook a well-deserved and well-prepared meal for everyone who is participating in the hut trip. Last year our guests were treated to dishes like the grilled herb marinated Colorado rack of lamb, served with a creamy parsnip puree, minted beets and orange supremes. Kelly even served a Palisade Plum Crostada with brown butter ice cream for dessert last year.*

## *About Chef Kelly Liken*

*Kelly is the Chef/Owner of Restaurant Kelly Liken in Vail, CO. Kelly has been seen in the national media on shows that range all of the way from the CBS Morning Show and NBC Today Show, to Top Chef (Season 7) and Iron Chef America.*

*Kelly opened her restaurant in Vail in 2004, and has concentrated on creating the finest seasonal American cuisine in Colorado ever since opening. You can visit Kelly's website through this link: [www.kellyliken.com](http://www.kellyliken.com)*

## How To Register

Registration for this special trip with Chef Kelly Liken is now open and there are a limited number of spots. The easiest way to register is to call our office at **970-926-1578**. You can also send an email to us through this address; [insummer@vail.net](mailto:insummer@vail.net)