

Crave!

FOODS

- AROUND THE WORLD -

FOOD MENU

Baba Restaurant

Mary Weaver

| Kofta Bil Karaz (Cherry Lamb Skewers) with Schezuan lamb Au-Jus Glaze, Moroccan apricot couscous, Bblack tahini, & herbs.

Cochinito Taqueria

Travis Dickinson

| Octopus Tiradito Tostada- pickled plum salsa, spiced peach gel, chorizo dust, cilantro.

Cosmic Cowboy

Chris White

| Pork Belly Bahn Mi. Confit and pan seared pork belly, cilantro leaves, cucumber slices, jalapenos slices, pickled carrot and daikon, sriracha aioli

Gander and Ryegrass

Paul Shields

| Spanish Spiced Churros, filled with rosemary cherries and saffron apricots, topped with bay leaf oregano ice cream, hot chocolate, and salted marcona almonds

Francaise

Kayleigh Wytcherly

| Duck Confit on Socca with crème fraiche, orange infused red wine reduction, crispy duck skin, pickled onion, herbs

Doughlicious

Ashley Heathcote

| Mascarpone mousse dome, black pepper cherry cremeux, red shiny glaze, lace tuile, gold flake, honey sauce

Kismet

Dan Gonzalez

| Pork Tacos Whettos

Tavolata

Scott Siff

| Lamb Arrosticini, peperonata, rosemary, garlic

Duffified Experiences

Brian Duffy

| Mojo pulled Pork tacos Birria sauce

Eat Good Group

Adam Hegsted

| Salmon Chorizo, patas bravas, rouille, sherry vinegar reduction, micro cilantro, smoked paprika

Honey Eatery & Social Club

Nick Mikkelson

| Jerk Duck Wings, coriander crème fraiche, fried garlic, pickled pineapple

Los Hernandez Tamales

Felipe and June Hernandez

| Pork Tamales, Chicken Tamales, Asparagus with Pepper Jack Cheese Tamales & Our newest Nopales with Pepper Jack Cheese Tamales and our garden style salsa and Green tomatillo salsa

Thai Bamboo

Alex Santos-Cucalon

| Lemongrass Grilled Thai Larb Salad with spicy lime sauce in a crisp cabbage cup.

THANK YOU TO ALL OUR SPONSORS



FOOD MENU

Snoweater Brewery

Sean Biltoft

| Shrimp ceviche

Magnolia Brasserie

Steve Jensen

| Duck thigh, herb goat cheese, balsamic & baguette

The Garden & Local Eats

CJ Curtis

| Cold brew and lotus drinks

Sweet Frostings

Nevada Burch

| Spicy Mayan Chocolate Cupcake: Gluten free belgian chocolate cupcake infused with Ancho Chili Powder, Cayenne Pepper, and Cinnamon topped with a decadent Chocolate Buttercream

| Strawberry Margarita Cupcake: Madagascar Bourbon Vanilla cupcake infused with Strawberry Margarita mix topped with Strawberry-Lime Buttercream and a sugar rim

DRINK MENU

WINE

- **Columbia Crest**
- **Terra Blanca**
- **Others**

BEER

- **Laughing Dog**
- **No-Li**
- **Bale Breaker**
- **Hierophant Meadery**
- **Icicle Brewing**

CIDER

- **Summit Cider**
- **2 Towns Ciderhouse**

DISTILLER

- **Dry Fly**
- **Montgomery**
- **The Distillarium**
- **Heritage**

SELTZER

- **No-Li**
- **Current**