



Join us for a unique and exclusive Special Event this spring:

Field To Fork Wild Game Culinary Course

Who: Featuring internationally acclaimed wild-game chef, [Michael Hunter](#).

What you will learn:

- How to break-down whole elk and turkey carcasses, make fresh bone stock, work with tough cuts and cook primal cuts.
- How to make braises, stews and sauces.
- How to grind meat and make sausages
- How to prepare pate and terrine
- Cooking "sous vide."

When: May 23-27, 2024 (3 days, 4 nights)

Where: Branded Rock Canyon ranch and lodge in western Colorado. Nearest airports are Grand Junction Regional GJT (1 hour drive), or Montrose/Telluride MTJ (2 hour drive). Rent a car for personal transport, or add roundtrip GJT shuttle service for \$150 per person.

Cost: \$5,900 USD per participant. *Maximum of 12 participants, single occupancy private room, or up to 16 participants if couples book double occupancy.*

Terms: A 50% deposit is due to confirm reservation. Balance is due 30 days prior to event start. Payments are non-refundable, but with adequate time may be transferred to another qualifying participant of your choice.

Add-on Extras:

- Add 2 days of Merriam's Turkey hunting before the event for additional \$2,920 per hunter. Limited to 6 spots. Arrive 21 May.
- Add a non-participating observer sharing a room: \$1,540 for 4 night Culinary event only, or \$2,150 for the 6 night Turkey/Culinary combo. Complimentary and guided activities for observers will be available per our Adventure Program options.
- *NOTE: Children must be over the age of 12 to hunt, participate in the event, or be on site as observers, and requires immediate supervision of parent or guardian. We do not offer child care services.*

Package Rate includes:

- Luxury private room accommodations, meals and refreshments, and all beverages (beer, house wine, spirits and all non-alcoholic options). Meals will be prepared by Chef Hunter and Branded Rock Canyon Executive Chef.
- Professional instruction by Chef Michael Hunter
- All supplies and tools for the course. You are welcome to bring your own set of knives if desired.
- Gratuities for ranch and lodge staff, and local sales and lodging taxes.

Additional expenses not included:

- Personal ProShop purchases, rental car from airport, or BRC airport shuttle (\$150 pp), premium wine upgrades, gratuity for hunting guide, Turkey License. A 3% convenience fee will be assessed on the total amounts processed by credit card.

About the Chef:

Chef Michael Hunter aka The Hunter Chef

Hunter by name and trade, Michael is an outdoorsman, forager, hunter, professional chef and cookbook author with close to three decades of expertise in a professional kitchen. Born and raised on a horse farm in southern Ontario Canada, Hunter's dream was to own a restaurant that would combine his love for food with a passion and respect for local and wild ingredients. Michael has used his experience in the outdoors to explore his culinary creativity, becoming chef and co-owner of Antler Kitchen and Bar in Toronto, Canada in 2015. Antler is strongly rooted in regional food culture - pure, fresh and seasonal. It embodies local flavour and spirit, offering contemporary dishes with an emphasis on game meat, sustainably caught wild fish, and wild foraged vegetables and fruit along with locally farmed ingredients that are always raised with passion and care. Antler has received countless accolades in all of the local and national magazines, newspapers, and more recently the internationally acclaimed Michelin Guide. Michael has appeared on the Joe Rogan podcast as well as the Meat Eater Podcast and has cooked at culinary festivals around the world including the United States, United Arab Emirates, Australia, Russia, Saudi Arabia and Brazil.