



Bearcat Stables Executive Chef

Adam Weinberger

Originally from New York, Chef Adam has made his home out in the Vail Valley as the owner of Double Diamond Chefs. After working in various restaurant positions on the east coast, Adam and his wife Stephanie felt the allure of the Rocky Mountains and knew that it was the right place to start a new business and a new life.

Drawing from experiences traveling through America and the globe, Adam is able to blend bold flavors with fresh ingredients to create dishes that always seem perfect for the occasion. As a private chef in the Vail Valley, Adam has catered special events from weddings, to family dinners, to backcountry retreats. Each event takes on its own special identity, and finding the right cuisine for each continues to inspire Adam to constantly try new and exciting dishes.

In the hours between mealtimes, Adam loves to spend time in the wilderness of Colorado. During the summer you can find him hiking and camping, while the winter brings long days on the ski slopes of Vail and its surrounding side-country. Whether it is summer or winter, the one thing that never changes is the great meal at the end of the day (and the beginning...and the middle...).

Sample Menus

Appetizers

Garlic Toast with Melted Gruyere and Sauteed Wild Mushrooms

Crostini with Arugula, Goat Cheese, Procuitto and Balsamic Reduction

Grilled Cajun Shrimp Cocktail

Lemon-Ginger Chicken Skewers

Watermelon, Feta, and Mint Skewers

Mussels in White Wine Parmesan Broth with Bacon and Fennel

Grilled Artichokes with Chipotle-Lime Aioli

Entrees

Grilled Pork Tenderloin with Peach BBQ Sauce, Grilled Corn and Poblano Pepper Salad

Pan Roasted Rack of Lamb with Fresh Figs, Roasted Cauliflower, and Marinated Kale

Buffalo Meatballs with Fettuccini and Garlic Marinara

Paella with Mussels, Shrimp, Calamari, Chicken and Chorizo

Fish Tacos with Mango Salsa and Sticky Coconut Rice

Grilled Tri-Tip with Chimichurri and Mixed Vegetables

Desert

Butter Seared Peach Halves with Fresh Caramel and Whipped Cream

Seared Pound Cake with Fresh Strawberries

Blondies and Smores