



***Tree Farm Development Hospitality
Proposal***

Overview

The Tree Farm Development Project: A Pinnacle of Hospitality in Roaring Fork Valley

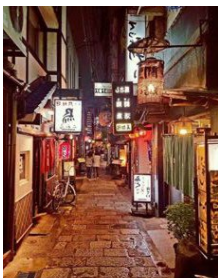
Strategic Location: Nestled along the sole year-round access route to Aspen and its renowned resorts, the Tree Farm Development Project stands as a beacon for travelers, residents, and adventure enthusiasts. With the Roaring Fork Valley as its backdrop, it promises unparalleled hospitality experiences.

Capturing the Market with Mono Hospitality Group: Recognizing the immense potential of Tree Farm's captive audience, Mono Hospitality Group has meticulously crafted a range of elite dining and beverage venues. Our aim? To ensure that a significant portion of the visitors' dining expenditure remains within our precinct.

Innovative Dining Cluster Design: Drawing inspiration from the bustling food corridors of Italy and Japan, Mono Hospitality introduces a revolutionary "cluster" design for its restaurants. This layout serves a dual purpose:

- **Magnetic Synergy:** The age-old adage, "Nothing draws a crowd like a crowd," holds true. By positioning our dining establishments in close quarters, we not only offer variety but also create a magnetic pull. Guests can effortlessly transition between diverse culinary experiences without the hassles of long walks or drives. The result? We retain a larger share of diners.
- **Efficiency at its Best:** Beyond the allure of choice, our design harbors a strategic advantage. A centralized production kitchen, coupled with shared cold storage facilities, ensures streamlined operations. This not only enhances efficiency but also drives cost-effectiveness. Our planned "commissary" zone, located conveniently beneath the restaurant alley, further underscores our commitment to operational excellence.

Join us as we redefine hospitality in the Roaring Fork Valley, blending tradition with innovation, and offering an unmatched dining and wellness experience.



Concepts

Performance Ski and Athletic Center: The Pinnacle of Athletic Training in Willits

Roaring Fork Valley Area Athletic Allure: Nestled in the heart of Colorado, the Roaring Fork Valley and its neighboring mountain terrains stand as an unparalleled haven for outdoor sports enthusiasts. Whether carving through snow in the winter months with skiing and snowboarding or embracing the challenges of climbing, hiking, and cycling as the seasons change, the Roaring Fork Valley is the chosen destination for both seasoned professionals and budding amateurs.

The Surge of Sport-Specific Training: The past two decades have witnessed a meteoric rise in the popularity of sport-specific training. With projections indicating sustained growth, the future of this training approach shines bright. We intend to incorporate [Golf](#) and [Ski Training](#) technology, for year round engagement.

Tapping into Local Excellence: Our vision is to harness the expertise of local athletic legends and coaches. Names like World Champion extreme skier Chris Davenport, and Olympic Halfpipe Skiers Hanna Falhaber and Alex Ferreira are not just inspirations but potential collaborators in our mission.

Strategic Collaboration with Steadman Philippon Clinic: Our ambition extends beyond just training. By aligning with the newly established Steadman Philippon Clinic and Surgery Center, we aim to offer a holistic approach to athletic excellence, ensuring that our members receive both top-tier training and unparalleled medical care.

Dedicated to the Athletic Community: At the heart of the Performance Ski and Athletic Center is a team of trainers, each committed to serving the vibrant community of athletes and adventure enthusiasts in Aspen. With state-of-the-art facilities and the latest training methodologies, we offer personalized programs tailored to individual goals.

Beyond Physical Training: Recognizing the holistic needs of an athlete, our center offers a comprehensive suite of services. From dietary consultations to pilates, yoga, and massage therapy, cold plunge [hyperbaric oxygen therapy](#) we ensure that our members are nurtured in every aspect of their well-being.





Technology to Make You Feel Like You are Skiing or Snowboarding



Sensors track your motion

Multiple sensors track position of your skis, your edging angles, and much more.



Powerful motors recreate G-Force

Our simulator's patented motion platform generates the same G-force you experience on the slopes.



Live leaderboard

Join the competition with skiers and riders all around the world.



Fully immersive virtual reality

Ski Beaver Creek, Kitzbuhel, or PyongChang. Adjust Snow conditions, add moguls, move gates.

Advanced technology

HBOT4LIFE



Get your edge back.
Relax while accelerating your
body's self-healing powers.

Mexican Taqueria and Seafood

Dine in Authenticity: Step into an ambiance that resonates with the vibrant spirit of Mexico. With seating for 45 and an intimate 8-seat bar, our Mexican Taqueria and Seafood restaurant promises an immersive culinary journey.

A Culinary Ode to Mexico: Our menu is a tribute to the rich tapestry of Mexican cuisine. We prioritize the freshest ingredients, ensuring that every dish bursts with bold flavors and authentic taste. Dive into a menu that seamlessly blends traditional dishes from across Mexico, with a special spotlight on the coastal delights of Oaxaca. And, to add a contemporary twist, we've infused inspirations from Southern California and Baja California.

Beverages that Complement: Elevate your dining experience with our exclusive "all-Mexican" craft cocktail list. Sip on our house-made sangritas, a testament to our curated collection of the finest agave spirits. For those who prefer wine or beer, our diverse selection of wine and craft beer on tap promises to impress.

Casual Yet Captivating: Our restaurant embraces a relaxed order-at-the-counter format, exuding the lively energy of a food hall. It's a space where casual meets chic.

Signature Delights: Our menu boasts of signature dishes that promise a gastronomic adventure. Relish the smoky flavors of our Smoked Maine Scallop Tacos, indulge in the freshness of Wild Caught Mexican Shrimp Ceviche Tostadas, or savor the rich taste of our Duck Carnitas.



Pizzeria and Italian Chop House: A Culinary Symphony

Elegance Meets Authenticity: Welcome to our upscale Italian chophouse and gourmet pizzeria, designed to accommodate 45-50 discerning guests. The ambiance, adorned with dark wood finishes and sleek lines, transports you to a haven of old-world Italian charm.

A Theatrical Dining Experience: The heart of our restaurant is the open kitchen, where the magic unfolds. Witness the mesmerizing dance of flames in our wood-burning oven and live fire grill. Every dish is a performance, and for those who seek an unobstructed view, our 8-seat counter offers a front-row experience. Watch our maestro chefs craft culinary masterpieces, right before your eyes.

Menu Highlights: Dive into a menu that celebrates the best of Italian cuisine, with a contemporary twist. Relish prime steaks and chops that echo the legendary flavors of New York's Peter Luger's, but with a modern Italian flair. Signature dishes that promise to tantalize your taste buds include:

- **Legendary Chopped Salad:** A symphony of fresh ingredients perfectly tossed.
- **Grilled Grape Leaf Wrapped Whole Bronzino:** A dish that marries tradition with innovation.
- **Chicken Liver Bruschetta:** A rich and flavorful delight.
- **Burrata Stuffed Squash Blossom Pizza:** A gourmet pizza that's a testament to our culinary creativity.

Takeout Delights: For those on the go, our pizzas and select small plates are available for takeout, ensuring you never miss out on our culinary offerings.



Shin-Mono: The Pinnacle of Japanese Culinary Artistry

A Dining Revolution: Introducing Shin-Mono, which translates to "new things", a testament to our commitment to pushing the boundaries of traditional Japanese cuisine. We take pride in elevating even the most humble of dishes to unparalleled heights.

Ambiance & Experience: Shin-Mono seamlessly marries the vibrant energy and close-knit intimacy of an Izakaya with the laid-back charm of a ramen shop. The result? A dining atmosphere that's both electric and comforting.

Menu Masterpieces: Our menu is a canvas of culinary innovation. Dive into Michelin Star caliber ramen, exquisitely crafted hand rolls, and tantalizing crudo. Explore Izakaya-inspired small plates and house specialties that promise to be unforgettable. Highlights include:

- **Wagyu Katsu Burger:** A harmonious blend of luxury and flavor.
- **Mucho Midori Ramen:** A bold fusion of smoked Jalapeño and Poblano Chiles, redefining the essence of ramen.

Japanese BBQ Tables: Elevate your dining experience with our six Japanese BBQ tables, each equipped with retracting vent hoods. These tables are a centerpiece of our dining room, where guests can indulge in dry-aged steak cuts, grilled to perfection.

Cocktail Craftsmanship: Our bar is not just a place to drink, but an experience in itself. Curated by one of the world's leading mixologists, our cocktail menu is both sophisticated and accessible, ensuring every sip complements your culinary journey.



Omakase-Mono: An Exclusive Culinary Encounter

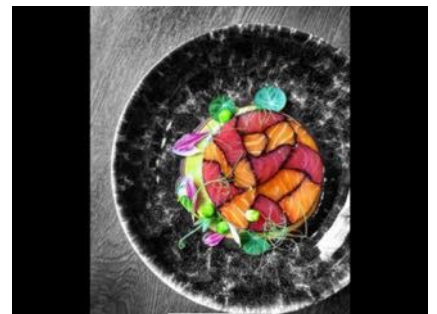
A Hidden Gem: Nestled discreetly within our establishment lies Omakase-Mono, our most distinctive dining concept. This Omakase counter and speakeasy is designed for those with a penchant for the extraordinary.

Exclusivity at its Finest: With a mere 8 seats, Omakase-Mono promises an intimate and unparalleled dining experience. We cater to a select group, serving no more than 24 esteemed guests each evening, ensuring that every diner receives our undivided attention.

Minimalistic Elegance: The design of Omakase-Mono is a masterclass in minimalism. The understated elegance of the space serves as a blank canvas, allowing our chefs' creations to take center stage and mesmerize diners.

A Global Fusion: At Omakase-Mono, tradition meets innovation. While our chefs employ age-old Japanese techniques, they aren't bound by them. They venture beyond borders, sourcing ingredients from across the globe to craft dishes that are both familiar and novel.

For the Connoisseur and the Curious: Whether you're a seasoned Omakase enthusiast or a first-timer eager to explore, Omakase-Mono promises a culinary journey that's both enlightening and exhilarating.



Chadwick's: An Evening Oasis of Elegance

A Versatile Retreat: Whether you're seeking a pre-dinner aperitif, a relaxed evening savoring handcrafted cocktails and delectable small plates, or a soothing nightcap to conclude your day, Chadwick's is your destination of choice.

Craftsmanship in Design: The centerpiece of Chadwick's is its magnificent all-wooden bar top, meticulously carved from a singular piece of oak. This masterpiece is accentuated by the ambient warmth of our lighting and the refined elegance of our fixtures, creating an atmosphere that's both cozy and sophisticated.

A Curated Beverage Experience: At Chadwick's, every drink tells a story. Our menu boasts individually crafted cocktails, each a testament to our mixologists' artistry. For those seeking something truly unique, our batched cocktails, aged to perfection in individual bottles, promise a taste that's both nostalgic and novel. And for the connoisseurs, our handpicked selection of whiskeys and other spirits offers a journey through flavors and eras.



Recovery Lounge with Coffee and Juice Bar: Revitalize Your Day

Morning to Evening Refreshment: Catering to the early risers, the mid-day breakers, and the early evening relaxers, our Recovery Lounge is designed to rejuvenate your senses and replenish your energy.

Fuel Your Fitness Journey: Perfectly positioned to serve those making the most of our fitness and performance facility, the lounge ensures you get the right nutrition post your workout or training session.

Gourmet Coffee Selection: Begin your day or find that mid-day boost with our range of gourmet coffee drinks. Expertly brewed, each cup promises to invigorate your senses and elevate your mood.

Organic Elixirs: Dive into a world of freshness with our array of freshly pressed organic juices. Whether you're in the mood for a tangy citrus burst or a green detox, our juices are crafted to please both your palate and your health.

Smoothies & Recovery Drinks: Whether you're cooling down post a workout or simply seeking a flavorful refreshment, our custom-blended recovery drinks and smoothies are the perfect choice. Packed with nutrients and flavors, they're both delicious and beneficial.

Light & Wholesome Fare: Complement your drink with our selection of light eats. From healthful salads and hearty grain bowls to comforting soups and delightful pastries, our menu ensures you're spoilt for choice.



Property of Mono Hospitality Group

For further information

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