



## **Starters**

### Grains & Greens Salad

Kamut, Quinoa, Crispy Rye Berries, Avocado Vinaigrette, Citrus

### Gallatin Valley Botanicals House Salad

Choice of Dressing, Basil Oil, Cherry Tomato, Pickled Cucumber

### Bread Soup

Roasted Onion, Huckleberry Compote, House Made Guanciale

### Cauliflower Soup

Curry Brown Butter, Apple

### Seared Diver Scallops

Smoked Tomato Puree, Micro Salad

### Charcuterie Board

Olympic Provisions Salamis, House Made Sausage, Grilled Bread, Grain Mustard, Pickled Red Onion & Parsley Salad



## **Main Courses**

Roasted Duck Breast

Pea Risotto, Huckleberry Demi, Reggiano

Pan Roasted Montana Rainbow Trout

Chive Spatzle, Braised Cabbage, Tomato & Pancetta Cream

Polenta A La Roma

Creamy Polenta, House Tomato Sauce, Kale, Reggiano, Basil Oil

Braised Schaap Family Farm Lamb

Mint Papardelle Pasta, Roasted Fennel, Tomato Concasse, Celery Salad

House Made Fettuccini

Balsamic Roasted Tomato, Asparagus, Fresh Basil, Lemon Parmesan Sauce

Rocky Mountain Elk Burger

House Made Bun, Choice of Cheese, Garlic Aioli, Pickled Red Onion. Served With House Salad or Fries

Lone Mountain Ranch Steaks

Served with Smoked Mashed Potatoes, Herb Butter, and Featured Vegetable

12 Oz Ribeye

10 Oz New York Strip

8 Oz Filet Mignon

*From the Chefs,*

Thank you to the farmers that made this menu possible and to you, our guests, for supporting local & regionally sourced foods.