



COURSES *(please select two or three)*

Forest Mushrooms, Madeira Crème, Montana Chevre, Thyme Pastry, Balsamic Pearls (V)

New Bedford Scallops, Satsuma, Fennel Pollen, Delicata Squash, Charred Sweet Onion, Pepitas, Watercress

Living Butter Lettuce, Gorgonzola, House Cured Bacon, Fennel, Maple Pecans

Grilled Octopus, Sofrito, Squid Ink, Truffle Sabayon, Castelvetrano Olives, Marcona Almonds, Charred Frisee, Crisp Garlic

Duck Two Ways: Dry Aged Duck Breast, Meyer Lemon, Persimmon, Vanilla; Duck Rillettes, Pomegranate, Star Anise, Rainbow Carrots, Arugula

Pork Belly, Smoked Honeycrisp Apples, Candied Ginger, Red & Golden Beet, Leek Ash

Soup Du Jour

MAINS *(please select one)*

Sablefish, Lemongrass, Kaffir Lime, Pickled Spruce Tips, Butternut Squash, Arugula

Bison Tenderloin, Chanterelle Mushrooms, Humboldt Fog, Sage, Yukon Gold Pommes Frites, Frisee

Rack of Lamb, Sauce Dalise, Lavender, Mustard Seed, Fondant Potatoes, Spinach Foam

Delicata Squash, Honeycrisp Apples, Hedgehog Mushrooms, Braised Cabbage, Housemade Ricotta, Beet, Crisp Lentils (V)

3 course menu 65 / wines paired 40

4 course menu 75 / wines paired 50

Menu by Executive Chef/Owner: Andy Blanton
&
Chef de Cuisine: Steen Turner

(V) denotes vegan/vegetarian offering



DESSERTS:

Huckleberry Tart, Lemon Crème Fraiche, Mint Crystals

Chocolate Tasting: Dark Chocolate Terrine, Milk Chocolate Mousse, Chocolate Truffles, Candied Blood Orange, Passionfruit, Almond Crisp

Pumpkin Spice Crème Brulee, Candied Pomegranates

AFTER DINNER DRINKS

French Press Coffee, Black Coffee Roasting Company, Missoula, Mt. 6

Yuletide Toddy, Persimmon Brandy, Rooibos Chai, Cinnamon Honey,
Lemon, Western Cider 14

Brandy Alexander, Brandy, Crème De Cacao, Cream, Nutmeg 14

Amaro Montenegro, Bologna, Italy 14

Aurora Amontillado Sherry 16

Graham's 10yr Tawny Port 12

Taylor Fladgate 20yr Tawny Port 18