



SINCE A MONTANA DINING TRADITION RETURNS MAY 1 1940

First Course

POPOVERS

herbed butter and pickled vegetables

Second Course

SALMON CAKE

lemon tarragon aioli, spicy microgreens

Produttori di Manduria UNI Fiano, IT

Third Course

SEASONAL RISOTTO

heirloom tomato, crispy fennel, radish greens

Le Ragnaie Troncone Sangiovese, IT

Fourth Course

OPD SCHNITZEL

beer cheese spätzle, pickled cabbage, mushroom gravy

Hugel Gentil Alsatian White, FR

Fifth Course

BISON SHORT RIB

crispy potato, pan jus

Caruso e Minini Frappello Red, IT

Dessert

RUM CAKE

vanilla gelato, Meyers rum glaze

Zuleta Pedro Ximenez Sherry, ES