

Grand Union Hotel's New Year's Eve

December 31, 2017

Fort Benton, Montana

Four-Course Dinner Menu



Appetizers

Pan Roasted Smoked Shrimp

crab blini / mushroom / crème fraiche / pickled lemon rind / green onion

Pan Roasted Halibut Brandade

arugula / grapefruit / fingerling potato chips / potato puree

Bison Short Rib Pasty

celery & carrot salad / potato & celery root puree

Soup or Salad

Mixed Green Salad

parmesan / spiced pumpkin seeds / popped farro / mustard dressing

Cream of Turnip Soup

smoked trout / green onion / crème fraiche / toasted hazelnuts

Entrees

Pan Roasted Hamachi

caramelized onions / Swiss chard / parsnips / vanilla & saffron beurre blanc

Grilled Lamb Chops

rapini / baby carrots / fingerling potatoes / romesco

Grilled Beef Tenderloin

braised kale / mashed potatoes / sauce bordelaise

Desserts

Vanilla Panna Cotta

vanilla cream anglaise / blood orange / candied orange rind

Chocolate Cake

chocolate icing / dulce de leche / candied pistachios

Complimentary Glass of Champagne

Executive Chef Joshua Boyd

Dinner only is \$58.00 per person
Other drinks and gratuity not included.

Room & Dinner Package

Junior Suites \$265.00 per couple
Deluxe Doubles \$235.00 per couple
Deluxe Singles \$220.00 per couple

This wonderful package will let you relax in an elegant room
in one of Montana's oldest operating hotels.



Enjoy a riverside intimate candle lit dinner of two in our Union Grille Restaurant
(included a \$116.00 dinner voucher)

The next morning relax with a cup of coffee and
our complimentary breakfast for two while watching the river.

Dinner will be the 4-Course Menu above.
For Reservations Call 406-622-1882 or e-mail: info@grandunionhotel.com