

Grand Union Hotel - Valentine's Day

first.

potato soup. cured egg yolk. juniper crème fraiche. tarragon. 6

roasted beet salad. apples. pine nuts. blue cheddar. mixed greens. honey vinaigrette. 8

smoked trout hush puppies. shishito pepper crema. sumac. radish. 9

beef dumplings. pickled beets. hunter's sauce. rosemary. 10

hunter's sausage flatbread. apples. turnips. blue cheddar. 13

selection of **montana cheese.** red wheat sourdough. raspberry jam. 19

second.

buttermilk crespelle. smoked apple. mushrooms. pine crema. ricotta. 22

pan roasted **whitefish.** garlic scapes. buttercup squash. wild rice. green tomato. 27

pan roasted **chicken breast.** cured sausage. kale. turnip. lentils. sumac. 24

grilled **pork chop.** charred shallot. carrot. purple barley. gremolata. 25

grilled **beef hanger steak.** roasted carrots. potato puree. horseradish cream. 24

grilled **beef strip steak.** pancetta. brussels sprouts. sunchoke. black garlic. 35

dessert

huckleberry semifreddo. white chocolate sauce. sorrel sorbet. buttermilk granite. 9

apple crumble. black apple butter. juniper ice cream. caramel sauce. apple chips. 8

flathead cherry hand pie. basil ice cream. mint creme anglaise. almond brittle. 7

carrot sponge cake. goat cheese frosting. cottonwood ice cream. candied carrots. 9

chocolate lava cake. Graham cracker ice cream. marshmallow fluff. 10

tasting menu. all people at table must participate, and we request only two restrictions per table.
6 course. \$75 wine supplemental. \$25



Room and package prices

Deluxe Single 200.00

Deluxe Double 220.00

Suite 306 240.00

Jr Suite 255.00

Master Suite 275.00

Rates are based on Double occupancy in each room. Includes room, tax, voucher for \$100.00 in the Union Grille and complimentary continental breakfast in the morning.