



first.

potato soup. cured egg yolk. juniper crème fraiche. rosemary. 7

roasted beet salad. dry cherries. pine nuts. blue cheddar. butter lettuce. honey vinaigrette. 8

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

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

hunter's sausage flatbread. roasted carnival squash. blue cheddar. sunflower pesto. 13

selection of **montana cheese.** red wheat sourdough. raspberry jam. 17

second.

union burger. pancetta. onions. mushrooms. blue cheddar. potato roll. fries. 13

farfalle pasta. kale. mushrooms. rosemary. crimson lentils. sentinel cheese. 18

pan roasted **whitefish.** roasted beets. butter braised radish. wild rice. lavender. beet jus. 26

grilled **prawns.** green tomato chow chow. creamy kamut risotto. black garlic and juniper pesto. 32

pan roasted **duck breast.** grilled butter lettuce. fennel. lentils. flathead cherry aigre doux. 29

grilled **pork chop.** roasted carrot. shallots. delicata squash. smoked pumpkin butter. 25

grilled **beef hanger steak.** roasted carrots. roasted fingerling potatoes. hunter's sauce. 23

grilled **beef tenderloin.** preserved peppers. mashed potatoes. sauce bordelaise. 38

tasting menu.

all people at table must participate, and we
request only two restrictions per table.

6 course. \$65

wine supplemental. \$25

executive chef. joshua boyd

sous chef. jay holgerson

we would like to thank our Montana farmers and producers for gracing us with such beautiful product.
down to earth growers. montana flour & grain. the oil barn. riverview colony. montana honey. tucker family farms.
lifeline farm creamery. mountina cheese. baja farms. kate's garden. timeless natural foods. amaltheia farms. strike farms.
bausch potatoes. native fish keepers. pony produce. c&s produce. quinn farms. garden city fungi. terrapin farms.
montana natural pork. montana natural beef.