



Montana Mountain Wedding Menu

Hors d'Oeuvres

MINI ELK WELLINGTON

Wild morel duxelles, flaky pastry, Montana red wine demi

SEARED SCALLOPS ON THE SHELL

Tarragon-lemon essence, huckleberry gastrique

CARAMELIZED ONION & MONTANA BLUE CHEESE TARTLETS

Drizzled with wildflower honey

SMOKED TROUT CROSTINI

Lemon-dill crème fraîche, Kalispell caviar

MINIATURE BISON SLIDERS

Rosemary brioche, caramelized onions, creamy gorgonzola

HUCKLEBERRY-GLAZED VENISON SKEWERS

With juniper berry reduction

FLATHEAD CHERRY BACON-WRAPPED PHEASANT BITES

Port wine glaze

ROASTED FINGERLING POTATOES

Crème fraîche, Montana chives, caviar

FORAGED MUSHROOM & GOAT CHEESE FLATBREADS

Crisp with wild sage & thyme

CHARRED STEAK & LOBSTER BITES

Garlic butter finish, spruce salt

Salads

HUCKLEBERRY & BABY KALE SALAD

Candied pecans, goat cheese, citrus vinaigrette

SMOKED TROUT CAESAR

Grilled romaine, parmesan crisps, house-made dressing

MOUNTAIN BEET & WILD GREENS SALAD

Golden & red beets, hazelnuts, chokecherry vinaigrette

FLATHEAD CHERRY & ARUGULA SALAD

Burrata, toasted pine nuts, white balsamic glaze

FORAGED BERRY & WILD GREENS SALAD

Blackberry, blueberry, huckleberry, toasted nuts, wild berry vinaigrette

Accompaniments

CHARRED BRUSSELS SPROUTS & PANCETTA

Tossed with Montana honey-balsamic glaze

MAPLE-GLAZED BABY CARROTS

With fresh thyme

WILD RICE & CARAMELIZED SHALLOTS

With dried Flathead cherries & thyme

SMOKED BACON & AGED CHEDDAR SCALLOPED POTATOES

Golden baked crust

PARMESAN POLENTA CAKES

Sage brown butter finish

ROSEMARY & SEA SALT FINGERLING POTATOES

Crispy outside, tender inside

Steak & Game

GLAZED ELK TENDERLOIN

Huckleberry demi & morel mushroom jus (+\$25)

JUNIPER-CRUSTED BISON RIBEYE

Black currant port glaze, crispy leeks (+\$25)

SLOW-BRAISED MONTANA SHORT RIBS

Caramelized cipollini, Wyoming whiskey glaze

CHERRY-SMOKED VENISON LOIN

Roasted with rosemary & red wine reduction

Poultry

BUTTERMILK-BRINED FRIED CHICKEN

Drizzled with Montana truffle honey

SMOKED APPLE CIDER CHICKEN

With roasted Flathead apples & sage jus

HERB-ROASTED CHICKEN – CRISPY SKIN, GARLIC THYME JUS

Crispy skin, garlic thyme jus

Pork & Lamb

APPLEWOOD-SMOKED PORK TENDERLOIN

Blackberry-jalapeño glaze

BRAISED LAMB SHANK

With Wyoming whiskey & wild thyme jus

Seafood

CEDAR-PLANK NORTHWEST SALMON

Smoked lemon & garlic herb butter

GRILLED MONTANA TROUT

With charred lemon & fresh thyme

PAN-SEARED STEELHEAD

With citrus-fennel slaw

Vegetarian

STUFFED ACORN SQUASH

Quinoa, dried cherries, pecans, maple-cider glaze

SWEET POTATO & SAGE GNOCCHI

Brown butter, crispy sage, hazelnuts

CHARRED BROCCOLINI & WHITE BEAN CASSOULET

Roasted garlic, herbed breadcrumbs

Stations

THE BIG SKY CARVING STATION

Prime rib, smoked elk, bison striploin

THE WILD GAME SLIDER BAR

Buffalo & cheddar, elk & mushrooms, bacon jam

THE COWBOY CAMPFIRE COOKOUT

Trout, whiskey-glazed chicken, bison sausage

THE WILD BERRY DESSERT STATION

Huckleberry hand pies, peach crisp, chocolate cakes, wild berry shortcakes, whiskey bread pudding

Wedding Cakes

WILD HUCKLEBERRY & VANILLA BEAN

Huckleberry compote & buttercream

RUSTIC MOUNTAIN BERRY CAKE

Seasonal Montana berries, vanilla cream

FLATHEAD PEACH & BOURBON CAKE

Peach mousse, bourbon syrup

WYOMING WHISKEY & DARK CHOCOLATE

Espresso buttercream & whiskey syrup

ROCKY MOUNTAIN S'MORES CAKE

Chocolate, ganache, toasted marshmallow