



CHEF'S TABLE

Reserve an intimate chef's table for family and friends for an experience you and your guests will remember for years to come. Enjoy a customized menu inspired by the rhythm of the seasons.

FOR THE TABLE

BREAD SERVICE

focaccia with Living Sky Grains, crackers, black olive butter, olive oil // 7

CHARCUTERIE PLATE

prosciutto, coppa, salame // 15

OYSTERS

mignonette, lemon, Township Road horseradish
3pc // 12 • 6pc // 24 • 12pc // 44

FRITTO MISTO

prawns, calamari, market fish, aioli, lemon // 28

CHEESE PLATE

fontina val d'aosta, robiola, gorgonzola // 18

SMALL PLATES

ARANCINI

black truffle, carnaroli rice, porcini mushrooms, fontina fonduta // 14

LOBSTER TARTINE

grilled country bread, fried egg aioli, serrano, tarragon, smoked paprika // 26

FROM THE GARDEN

POTAGE SAINT-GERMAIN

fresh peas, tarragon, parmesan soufflé, banyuls blanc, pea tendrils // 12

CAESAR SALAD FOR TWO

romaine, endive, herbed caesar, garlic breadcrumbs, smoked egg yolk bottarga, parmigiano reggiano, lemon // 18

SUGAR SNAP PEA SALAD

sugar snap peas, cucumber, watermelon radish, gigante beans, feta, dill, roasted lemon and yogurt vinaigrette // 14

BABY CARROTS

toasted carrots, carrot caramel, chèvre, thyme // 9

BUTCHER'S CUTS ^{GF}



locally sourced from Blue Creek Marbled Meat Co., just south of Billings served with bordelaise sauce, seasonal vegetable and guest's choice of starch

TENDERLOIN*, 8 oz

grass fed, 14 day dry-aged // 63

RIBEYE*, 16 oz

grass fed, 14 day dry-aged // 74

NEW YORK STRIP*, 12 oz

grass fed, 14 day dry-aged // 56

BUTCHER'S CUT*

ask your server for details // mp

ENTRÉES

TUSCAN CHICKEN PASTA

grilled chicken breast, wild mushrooms, fusilli pasta, sun dried tomato, spinach, parmesan, shallots, garlic, white wine cream sauce // 35

PASTA PRIMAVERA ^V

cream sauce, onions, red peppers, shallots, garlic, peas, mint // 31

POLLO A LA BRASA

pañas bravas, salsa brava, garlic aioli, asparagus, fried garlic, chile oil // 41

PORK FLAT IRON* ^{GF}

mango-peach salsa, roasted red potatoes, seasonal vegetable // 35

WAYGU SHORT RIBS

risotto, asparagus, pan jus // 43

SEAFOOD

SCALLOPS* ^{GF}

pan seared scallops, sweet corn risotto, lardons, chili oil, parsley // 53

CATCH OF THE WEEK*

ask your server for details // mp

SIDES

WHIPPED POTATOES ^{GF}

garlic, fresh herbs // 9

HOT CRUSHED REDS ^{GF}

smashed confit red potatoes, butter, salt, pepper, parmesan // 9

SEASONAL VEGETABLE

ask your server for today's selection // 9

ENHANCEMENTS

Horseradish Cream Sauce ^{GF, V} // 2

Cave-Aged Bleu Cheese ^{GF, V} // 5

Roasted Wild Mushrooms ^{GF, V} // 6

Scallops ^{GF} // 19

EXECUTIVE CHEF Sarah Seltvedt



CHEF DE CUISINE Michael Partridge

*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, highly susceptible individuals with compromised immune systems. The cooking of such

but especially to the elderly, young children under the age of 4, pregnant women and other animal foods reduces the risk of illness. Split plate fee: \$8. Tickets are subject to a 20% gratuity.