

APPETIZERS

Chicken Drumettes

Roasted and tossed in tangy huckleberry/orange sauce and topped with sesame seeds and fresh scallion.

Bison Meatballs

Pan-seared and blanketed with huckleberry/jalapeno BBQ sauce.

Smoked Buratta

Maplewood smoked mozzarella buratta served with fresh local tomato and basil. Drizzled with olive oil and maple balsamic reduction.

Shrimp Corn Dogs

Jumbo shrimp in a crispy jalapeno batter and served with a ginger teriyaki marmalade dipping sauce.

Lump Crab Cakes

Seared in butter and topped with citrus onion relish and dill aoli.

Elote Empanadas

Grilled corn and pepper filled empanadas fried crispy, topped with cayenne aoli, and fresh parmigiana Reggiano.

Stuffed Baby Peppers

Sweet bite-sized peppers filled spiced cream cheese and spinach, roasted, drizzled with chili honey, sprinkled with toasted breadcrumbs, and fresh cilantro.

Pesto Pasta Shells

Crispy pasta shells stuffed with roasted tomato/smoked salmon pesto and sprinkled with fresh parsley and lemon zest.

Grilled Flatbread Pizza

Chargrilled flatbread, morel mushroom ragu, fresh mozzarella, and fresh basil.

Pork Egg Rolls

MT ginger pork sausage, vermicelli, carrots, and celery wrapped inside eggroll paper and fried crisp. Served on a bed of cabbage with ginger teriyaki dipping sauce.

SALADS

Beet

Butter lettuce, roasted beets, almonds, goat cheese, basil, citrus vinaigrette.

Sesame

Shredded napa & red cabbage, bean sprouts, carrots, cashews, cilantro, honey/sesame vinaigrette.

Apple

Mixed greens, roasted apple, candied walnut, carrots, goat cheese, maple balsamic vinaigrette.

Caesar

Cold or chargrilled romaine lettuce, roasted cherry tomato, homemade garlic crouton, fresh parmesan, zesty Caesar dressing.

MT Chopped

Mixed greens, cherry tomato, carrot, cucumber, red onion, smoked cheddar, local ham, creamy dill dressing.

Mediterranean

Romaine lettuce, cucumber, carrot, celery, Kalamata olive, caper, feta cheese, roasted tomato vinaigrette.

Raw Kale

Chiffonade dino kale, walnuts, strawberries, crispy prosciutto, feta cheese, honey yogurt/poppyseed dressing.

Arugula

Rocket arugala, pecans, crispy peppered bacon, red berries, fresh parmesan, blackberry/ginger balsamic vinaigrette.

Micro

Local microgreens, jicama, avocado, roasted corn, grilled pepper, cilantro, SW spiced cucumber vinaigrette.

ENTREES

MT Pork Chop

Brined & grilled MT pork chop, chili braised local greens, white bean ragout, spiced apple gastrique.

Tournados Rossini

Seared beef tenderloin, buttery crostini, mushroom mediera demi glace, duck pate, black truffle oil, fresh chive.

Lamb Pops

Marinated lamb pops, SW spiced gnocchi, peas, toasted corn, red pepper, cumin/cayenne lamb jus, tomatillo/jalapeno relish.

Sesame Ahi

Sesame crusted ahi steak, green curry rice cake, roasted pepper, avocado, ginger teriyaki drizzle, crisp wonton.

Asian BBQ Salmon

Huckleberry/orange hoisin broiled salmon, udon noodles, peppers, celery, onion, carrot, and cabbage, ginger teriyaki stir-fried, and topped with fresh cilantro.

Surf & Turf

Blackened filet mignon, grilled lobster tail, toasted corn, red pepper, red onion, fingerling potatoes, rose lime butter, pico de gallo.

Sausage & Fettucini

Homemade Spanish sausage, homemade fettucini, brussels sprouts, sofrito, mustard cream, fresh parmesan.

Scallops & Risotto

Seared jumbo sea scallops, wild mushroom risotto, broccoli, maple balsamic reduction, pecorino romano.

MT Trout

Pan-seared local trout, forbidden rice pilaf, roasted carrot, potato, rutabaga, sage brown butter.

Elk Canneloni

Homemade Italian elk sausage, ricotta cheese, and spinach wrapped in handmade pasta. Topped with morel mushroom ragu and fresh mozzarella.

Vegan Curry

Squash, zucchini, red onion, red pepper, snap peas, mushrooms, and carrots in a yellow curry coconut broth. Served with jasmine rice, sesame seed, and fresh basil.

DESSERTS

Bananas Foster

Bananas flambéed with spiced rum and brown sugar, homemade sugar cookie, local vanilla bean ice cream.

Key Lime Cheesecake

Layered key lime custard and cheesecake. Topped with huckleberry agave sauce and fresh strawberry.

Tartlets

Homemade chocolate and vanilla custard filled tartlets topped with mint and fresh berries.

Sorbet Bar

<i>Sorbet Flavors:</i>	<i>Toppings:</i>
<i>Spiced Peach</i>	<i>Fresh berries</i>
<i>Kiwi Ginger</i>	<i>Tropical fruit relish</i>
<i>Huckleberry</i>	<i>Vanilla Whipped Cream</i>

Mousse Cups

Light and creamy chocolate mousse inside a homemade chocolate cup, pirouette cookie, fresh vanilla whip and strawberry.

Huckleberry Cheesecake

Homemade huckleberry cheesecake topped with chocolate ganache and fresh strawberry.

Red Wine Pears

Red wine poached pears, sweet red wine syrup, fresh whipped cream.

Panna Cotta

Layered huckleberry and vanilla bean panna cotta, fresh kiwi, raspberry coulis, chocolate wafer.

Homemade Pie A La Mode

Hand-made butter crust with flavors like dark cherry lemon, huckleberry peach, brown butter apple, and blue raspberry. Topped w/ locally made vanilla bean ice cream.