



Amuse-Bouche

Flathead Lake Cherries
Lime, Leek Soubise, Foie Gras

Starters

Chilled Vichyssoise
Potato Leek Soup, Huckleberries, Wild Boar Bacon, Fried Leeks, Violas

Watermelon Salad
Feta, Fried Ginger, Ruby Streak Mustard Greens, Oven Roasted Tomato

“Grains & Greens”
Organic Greens, Green Goddess Dressing, Puffed Wild Rice

Caprese Salad
Smoked Duck Breast, Heirloom Tomato, Mozzarella, Herbs, Butter Lettuce, Sherry

From the Chefs

Welcome to Lone Mountain Ranch. Our goal is to provide a memorable dining experience featuring healthy & regionally sourced sustainable foods. Thank you to the farmers that made this menu possible, and to all the previous Lone Mountain Ranch chefs for our history of culinary excellence. If we can do anything to improve your dining experience, or if you would like smaller portions, please don't hesitate to ask.

Bill Baskin, Jim Bricker, Jodi Moravec-Butash, Clint Wagoner,
Niko Woodrow, Mikey McRae, Noel Kelly, Sara Saunders



Main Courses

Missoula Mushroom Risotto Cakes

Artichoke Puree, Caramelized Vidalia Onions, Herb Roasted Carrots

Or, add Lemon Herb Roasted MT Hutterite Chicken Breast

Pacific Halibut Confit

Cauliflower "Risotto", Tomato Water, Basil, Kalamata Olive

Lava Lake Farms Lamb Chop

Heirloom Tomato & Summer Veggie Succotash, Juniper Mint Au Jus, Upland Cress

Nagle Farms Veal T-Bone

Squash Blossom Ratatouille, Roasted Mushrooms, Flathead Cherry Mustard

Great Northern Cattle Company Beef

Fork Mashed Red Potatoes, Grilled Asparagus, Roasted Shallot Reduction

8 oz Hanging Tenderloin, 9 oz "Baseball Cut" Top Sirloin or, 10 oz Mesquite Smoked Prime Rib

Desserts

Crème Brulee

Vanilla Tuile

Lemon Meriange Tart

Blueberries

Grilled Peaches

Sauternes, Lavender Honey, Vanilla Ice Cream

Ice Cream and Sorbet Selections are Also Available