

Whitefish and White Wines on the Mountain
White Wine Tasting and Cooking Demonstration

Crab and Mushrooms
King Crab wrapped with a Roasted Portobello Mushroom
and Dipping Sauce

Sambuca Cured White Fish
with Local White Fish Caviar and Fennel
and Orange Relish

Montana Local Mushroom "Cappuccino Bisque"
with Brandied Thyme Foam

Chilled Grape Almond Gazpacho
with an Olive Oil Lemon Thyme Sorbet

Fire Roasted Grape Leaves Filled
with Olive Oil Poached Montana Pheasant and Romesco
Sauce

Grilled Dates wrapped with Bacon
Stuffed with "Rouge Reserve" Blue Cheese

Local Flathead Cherries Tart
with Sofia Goat Cheese, Lacquered Veal Bacon

Wine Country Pizzettas-
Thin sliced Prosciutto, Caramelized Onions, Black Mission
Figs and Cambozola

