

# Autumn

 2021



With summer in the rearview mirror, fall is often thought of as a time to head back to school, the office and the routine, but here at Paws Up, we like to think of fall as a season of opportunity. It's when The Resort looks particularly stunning, with golden sunshine streaming across the meadows. It's when the tamaracks transform to their trademark golden hue and crisp, cool air is redolent of wood-burning fires. And, it's when we showcase some of our finest events.

We kick things off in September with a power-packed weekend for women, featuring the Cowgirl Fall Roundup, our twice-annual tradition of roping and riding with Cowgirl Hall of Fame honorees, and the Wonder Women of Fly-Fishing, a river adventure that's sure to reel you in. We'll also be pouring fine vintages during our Visiting Vintner Series, where you'll savor the flavors of Napa Valley's esteemed Chappellet.

Then, we'll have our annual culinary throw down: Montana Master Chefs®, where we'll be spotlighting the best of the Northwest. Our Friends of James Beard Weekend is also on the books, with award-winning chefs from both left and right coasts, as well as in between. The season culminates with our celebration of everyone's favorite holiday, Thanksgiving.

Of course, we wholeheartedly believe that often the best moments are those left to chance. With 37,000 acres, we have many ways to make even the smallest moments big. Whether it's the feel of the wind in your hair as you round up a herd of cattle or the whisper of the wind gently lulling you to sleep as you unwind at Spa Town®, you'll have so many opportunities to make your own magic.

Come visit us this fall. We can't wait to help you make it the best one yet.

The Lipson Family, Proprietors

## A Celebration of *Autumn*



THIS IS A PLACE TO BE  
*Enjoyed*



## VISITING VINTNER SERIES WITH CHAPPELLET

MORE SPLENDID THAN MONTANA'S SCENERY—BY A NOSE

September 10–11

You'll find that the deep ruby reds of Napa Valley's Chappellet Cabernet Sauvignons go well with the dark greens of Montana's Ponderosa pines. Explore both during our Visiting Vintner Series with vintners Amy and Dominic Chappellet. They'll host wine seminars, share their favorite pours and tell us all about their world-renowned winegrowing site, Pritchard Hill. The couple will also pair selections from their extensive portfolio with Senior Executive Chef Sunny Jin's gourmet cuisine.

## THE WONDER WOMEN OF FLY-FISHING

THE ART OF LETTING GO COMES WITH A CATCH.

September 10–13



### FEATURED VINTNERS



**Amy Chappellet**  
Sales Manager  
Chappellet Vineyard and Winery  
(St. Helena, CA)



**Dominic Chappellet**  
Vice President  
Chappellet Vineyard and Winery  
(St. Helena, CA)

### FEATURED CHEF



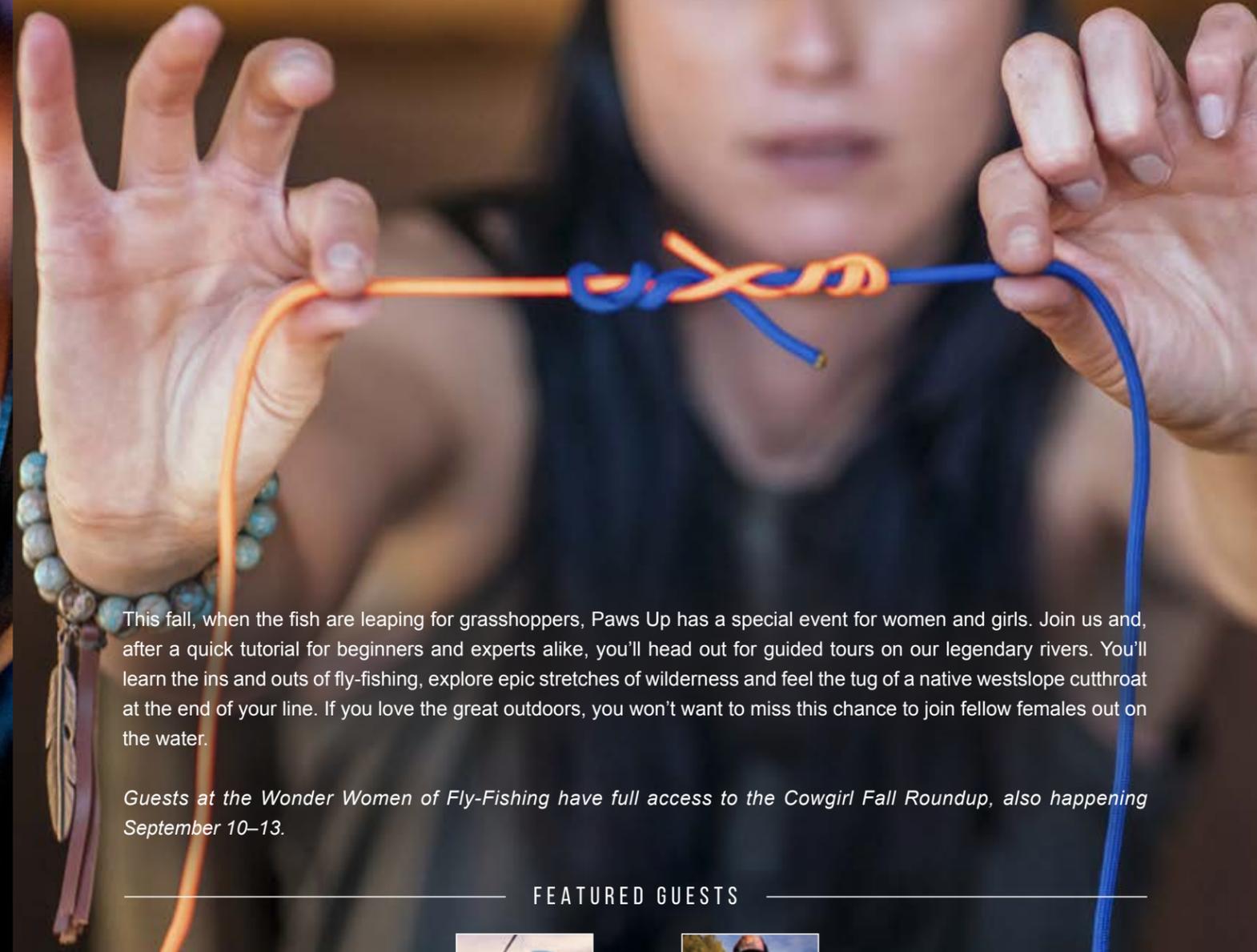
**Chef Sunny Jin**  
Senior Executive Chef  
The Resort at Paws Up  
(Greenough, MT)  
Veteran of El Bulli and  
The French Laundry

### FEATURED MUSIC



**John Floridis**  
Singer-songwriter who's shared  
the stage with Emmylou Harris,  
Richard Thompson and others

September 11



This fall, when the fish are leaping for grasshoppers, Paws Up has a special event for women and girls. Join us and, after a quick tutorial for beginners and experts alike, you'll head out for guided tours on our legendary rivers. You'll learn the ins and outs of fly-fishing, explore epic stretches of wilderness and feel the tug of a native westslope cutthroat at the end of your line. If you love the great outdoors, you won't want to miss this chance to join fellow females out on the water.

Guests at the Wonder Women of Fly-Fishing have full access to the Cowgirl Fall Roundup, also happening September 10–13.

### FEATURED GUESTS



**Kelly Harrison**  
@montanariverflygal  
(Missoula, MT)



**Mindy Marcum**  
The Resort at Paws Up  
(Greenough, MT)

# COWGIRL FALL ROUNDUP

GIVING ORDINARY GIRLFRIEND GETAWAYS THE BOOT

September 10–13

We've been rounding up our favorite cowgirls every spring for nearly a decade, and our unbridled enthusiasm for these horsebacking heroines has led us to add another event later in the year. This fall, spend three memorable days getting to know Cowgirl Hall of Famers, gleanng wisdom from workshops on everything from roping and riding to photography and BBQ. Action-packed days are chased by gourmet meals designed around the season's wonderful bounty.

Guests at the Cowgirl Fall Roundup have full access to the Wonder Women of Fly-Fishing, also happening September 10–13.

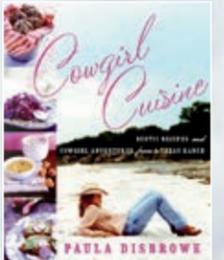


## COOKBOOK LIVE® PRESENTS COWGIRL CUISINE FEATURING AUTHOR AND CHEF PAULA DISBROWE

September 10–13



Paula Disbrowe doesn't horse around when it comes to cooking. This cowgirl chef and BBQ expert will be serving a roundup of some of the tastiest ranch-inspired recipes from her cookbook *Cowgirl Cuisine*. She'll share some of her tips for imparting smoky nuances and down-home comfort to everything from meat and fish to unique starters and decadent desserts.



### FEATURED HONOREES



**Stacie Dieb McDavid**  
2019 Inductee



**Camilla Naprous**  
2018 Inductee



**Barbara Van Cleve**  
1995 Honoree



**Chef Paula Disbrowe**  
James Beard Award Winner

### FEATURED CHEF

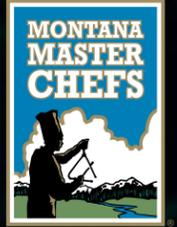


# MONTANA MASTER CHEFS®: NORTHWEST

WAVE AFTER WAVE OF COASTAL CULINARY DELIGHTS

September 23–26

With a deep roster of ultra-creative chefs, Portland and Seattle are taking American cuisine into wonderful new territories. And, come September, Paws Up serves up the best of the best at the height of the harvest season during our annual signature culinary event. This three-day fall foodie weekend brings perfect wine pairings, along with other craft beverages, plus live local musical performances and, of course, phenomenal outdoor adventures in a setting beyond compare.



## FEATURED CHEFS



**Chef Doug Adams**  
*Bullard*  
(Portland, OR)  
Top Chef Season 12 Finalist



**Chef Greg Denton**  
*Bistro Agnes, Ox*  
(Portland, OR)  
James Beard Award Winner



**Chef Sunny Jin**  
*Senior Executive Chef*  
*The Resort at Paws Up*  
(Greenough, MT)  
Formerly of *Jory*,  
*The Allison Inn & Spa*  
(Newberg, OR)



**Chef Gabrielle Quiñónez-Denton**  
*Bistro Agnes, Ox*  
(Portland, OR)  
James Beard Award Winner



**Pastry Chef Mellisa Root**  
*The Hairy Lobster*  
(Portland, OR)  
StarChefs Rising Star  
Award Winner



**Chef Matt Sigler**  
*Il Solito*  
(Portland, OR)  
Chef of the Year Nominee,  
Eater Awards



**Chef Holly Smith**  
*Cafe Juanita, Poco Carretto Gelato*  
(Seattle, WA)  
James Beard Award Winner

Featured Montana Master Chefs vintners include  
*Ken Wright Cellars (Carlton, OR)* and *Stoller Family Estate (Dayton, OR)*.





## FRIENDS OF JAMES BEARD WEEKEND

IMAGINE HAVING AMERICA'S FINEST CHEFS ALL TO YOURSELF.

October 8–10

With help from the James Beard Foundation, we're bringing in culinary elite from across the country. You'll taste innovative flavors, plated to perfection and paired with post-worthy wines. You'll attend a Friday cocktail party where you can get to know the chefs, nosh on native bites and sip a glass of wine. Or two. On Saturday, these James Beard Foundation-recognized chefs will work together to plate some of the most inventive dishes this side of the Great Divide.

### FEATURED CHEFS



**Chef Paula Disbrowe**  
*Chef and Author*  
 (Austin, TX)  
 2010 James Beard Award Winner



**Chef Suzanne Goin**  
*Chef and Partner*  
 A.O.C., Lucques and Tavern  
 (Los Angeles, CA)  
 2006, 2016, 2017 James Beard  
 Award Winner



**Chef Gabrielle Hamilton**  
*Chef and Owner*  
 Prune  
 (New York, NY)  
 2011, 2012 James Beard  
 Award Winner



**John Floridis**  
*Singer-songwriter who's shared  
 the stage with Emmylou Harris,  
 Richard Thompson and others*

October 9

### FEATURED MUSIC

## THANKSGIVING WEEKEND

November 25–28



Free Range  
 MEETS  
 HOME ON  
 THE RANGE.

What's on the menu this Thanksgiving? How about hayrides, fly-fishing and backcountry tours? There's something to satisfy everyone's appetites. For your littlest ones, we'll have pony rides, crafts and fireside s'mores. And for grown-ups, there will be wine tastings, pro football game watching and shopping at the Wilderness Outpost. Preparing your feasts during this weekend-long celebration will be Senior Executive Chef Sunny Jin plus guest chef and BBQ legend Sam Huff.

### FEATURED MUSIC

**John Floridis**  
*(Missoula, MT)*  
 Bluesy folk-rock melodies  
 and adventurous solo guitar

November 25

### FEATURED CHEFS

**Chef Sam Huff**  
*Chef and Owner*  
 Sam's BBQ-1  
 (Marietta, GA)  
 Named "Best Barbecue  
 in Atlanta" by CBS Atlanta

**Chef Sunny Jin**  
*Senior Executive Chef*  
 The Resort at Paws Up  
 (Greenough, MT)  
 Veteran of El Bulli and  
 The French Laundry

DECEMBER 25, 2021



**A MONTANA CHRISTMAS**

Of course we'll have lights, but it's the kids who'll be beaming.

DECEMBER 31, 2021–JANUARY 1, 2022



**NEW YEAR'S EVE**

You don't come to Big Sky Country for small celebrations.

JANUARY 1, 2022



**NEW YEAR'S DAY BRUNCH**

Wake up and smell the hot chocolate with James Beard Award-winner Chef Mindy Segal.

JANUARY 2–9, 2022



**WINTER BREAK**

Winter is for the birds, and horses, and bison and—you!

FEBRUARY 18–21, 2022



**WINTERFEST**

Featuring Chef Brooke Williamson (*Top Chef* and *Tournament of Champions* winner), Chef Waylynn Lucas (*Cake Wars* judge) and Chef Beau MacMillan (*Iron Chef* champ)

# UPCOMING EVENTS THIS Winter AT PAWS UP

Take a look at all we have coming up in Winter 2021–2022 at Paws Up, from a storybook Montana Christmas celebration to a delicious New Year's Day brunch with elite chefs to our annual WinterFest weekend, featuring star chefs from TV's hottest shows.

Every effort has been made to ensure that the *Program of Events* is accurate. However, details are subject to change. For the most up-to-date information, call 877-588-6783 or visit [pawsup.com/events](http://pawsup.com/events).





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