



In honor of our guest chefs from Chicago, we cordially invite you to
STUFF YOUR PIEHOLE.



Montana Long Table: Artisanal Picnic at The Resort at Paws Up® | July 20, 2019



MONTANA LONG TABLE: ARTISANAL PICNIC AT THE RESORT AT PAWS UP® | SATURDAY, JULY 20, 2019



As picnic tables go, there may be longer, but few as memorable as that which awaits you at the Artisanal Picnic at The Resort at Paws Up. From a menu artfully crafted by award-winning chefs from the foodie capital of Chicago, and prepared with locally sourced ingredients, you'll savor the likes of gourmet sausage, honey-butter fried chicken and delectable craft pies. All accompanied by the finest microbrews, cider and spirits the West has to offer. Add the unique talents of regional artists and artisans and the lap guitar stylings of Dan Dubuque under a never-ending Montana sky, and you have much more than a long table. You have the dinner of a lifetime.



FEATURED CHEFS



Chef Michael Ciapciak
Bang Bang Pie & Biscuits
Chicago, IL



Chef Christine Cikowski
Honey Butter Fried Chicken
Chicago, IL



Chef Joshua Kulp
Honey Butter Fried Chicken
Chicago, IL



Chef Doug Sohn
Hot Doug's
Chicago, IL

FEATURED CIDERY



Western Cider Co.
Missoula, MT

FEATURED DISTILLER



Willie's Distillery
Ennis, MT

FEATURED ENTERTAINMENT



Dan Dubuque
Missoula, MT

RESERVE YOUR PLACE AT THIS INCREDIBLE TABLE TODAY. CALL 877-572-7014 OR VISIT PAWSUP.COM/PICNIC.

All Montana Long Table events are complimentary and are included in your stay.



GREENOUGH, MONTANA

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