



THERE'S DINING AL FRESCO
AND THEN THERE'S DINING AL MONTANA.
SUMMER 2019 MONTANA LONG TABLE EVENTS



MONTANA LONG TABLE EVENTS FOR 2019— A BIG SKY AND A WHIRLWIND OF TALENT



Summer's Montana Long Table events at The Resort at Paws Up have caught the culinary world by storm. The word is out, and America's best chefs want in. This year they look forward to dazzling you with new dishes, as well as a few stories behind the cuisine. It's all about newfound camaraderie, taking in the wondrous local scenery and sipping thirst-quenching craft beverages, all in a farm-to-table dining experience unlike any you've ever sampled.





TASTE OF MONTANA JUNE 15

One of the best ways to explore Montana is with your sense of taste. And who better to deliver the flavors of Montana than Paws Up Executive Chef Sunny Jin? He's honed his craft to highlight locally foraged plants and berries, as well as the best from nearby ranches and farms. Every bite will be as authentically Montana as the surrounding scenery. So will the local artisans' wares we'll have on site.

FEATURED CHEF



CHEF SUNNY JIN
Executive Chef
The Resort at Paws Up (Greenough, MT)
Featured Chef at
Pebble Beach Food & Wine
Veteran of El Bulli and The French Laundry

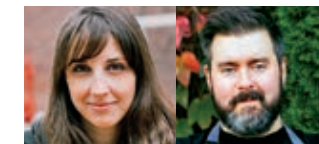
ARTISANAL PICNIC JULY 20

To throw a proper Artisanal Picnic, you need chefs who really have their craft dialed in. That's why we once again turn to Chicago's finest. You'll taste what these Midwestern culinary artisans have to offer and get to pick their brains on how to prepare over-the-top creative hot dogs, uber-tasty fried chicken or even the flakiest gourmet pies. Local Montanans will serve heaping helpings of live tunes and even a farmer's market.

FEATURED CHEFS



CHEF MICHAEL CIAPCIAK
Chef and Owner, Bang Bang Pie & Biscuits (Chicago, IL)
Chicago Tribune Dining Awards' Best Bakery



CHEFS CHRISTINE CIKOWSKI AND JOSHUA KULP
Co-Executive Chefs and Co-Managing Partners
Honey Butter Fried Chicken (Chicago, IL)
Zagat's Chicago's 10 Most Innovative Restaurants



CHEF DOUG SOHN
Chef and Owner, Hot Doug's (Chicago, IL)
Anthony Bourdain's "13 Places to Eat Before You Die"



TASTE OF LOS ANGELES AUGUST 10

When Paws Up enticed top LA chefs to craft a white-table cookout, we were setting the table for excellence. These culinary stars, including two James Beard Award winners, will show you why Angelinos are so food-centric. Each chef will have a chance to show off their Southern California culinary skills. Chef Dahlia Narvaez will stick around for a tasty sendoff on National S'mores Day.

FEATURED CHEFS



CHEF NEAL FRASER
Chef and Co-Owner, Redbird (Los Angeles, CA)
Top Chef Masters Competitor



CHEF JESSICA LARGEY
James Beard Award Winner: Rising Star Chef of the Year



CHEF DAHLIA NARVAEZ
Pastry Chef, Osteria Mozza (Los Angeles, CA)
James Beard Award Winner: Outstanding Pastry Chef

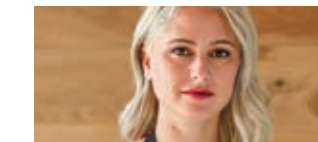
BOUNTY ON THE BLACKFOOT AUGUST 24

It's an unofficial world record: Chef Brooke Williamson will become the first chef to tantalize taste buds during five consecutive Montana Long Tables. Her Bounty on the Blackfoot marks another amazing farm-to-table experience on the scenic shores of this legendary river. Joining her at your long table will be a national comedic treasure, television personality Phil Rosenthal.

FEATURED TALENT



PHIL ROSENTHAL
Television Writer, Creator
Netflix's Somebody Feed Phil and
CBS's Everybody Loves Raymond



CHEF BROOKE WILLIAMSON
Chef and Co-Owner, Hudson House (Redondo Beach, CA)
Da Kikokiko (Playa Vista, CA), Playa Provisions and
The Tripel (Playa del Rey, CA), 2017 Top Chef Winner



TASTE WHAT HAPPENS WHEN AMERICA'S BEST CHEFS MEET MONTANA'S TOP PURVEYORS.

Blackfoot Brewing
Helena, MT

Tucker Family Farm
Victor, MT

Cool Spring
Hutterite Colony
Rudyard, MT

Western Cider Co.
Missoula, MT

Headframe Spirits
Butte, MT

Western Montana
Growers Co-op
Missoula, MT

Le Petit Outre Bakery
Missoula, MT

Willie's Distillery
Ennis, MT

Madison River Brewing
Belgrade, MT

Yellowstone Grassfed Beef
Bozeman, MT





Join us at The Resort at Paws Up this summer during one of four spectacular Montana Long Table events.
For reservations and information, call 866-979-9610 or visit pawsup.com/mlt.



THE RESORT AT
PAWS UP

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