



FIRST COURSES

Table Snacks

House Pickles, Meats and Cheeses, Fresh Market Vegetables with Amaltheia Farms Feta,
Marinated Olives

Summer Tomato Salad

Handmade Burrata Cheese and Basil

Lightly Smoked Trout

Cucumber-Dill Vinaigrette and Fresh Radishes

MAIN DISHES

Chili Dusted Montana Black Angus Beef Hanger Steak

Whole Roasted Rainbow Trout

Lemon, Sea Salt and Fresh Herbs

VEGETABLES

Grilled Asparagus

Orange, Pecorino and Country Ham

Summer Vegetable Succotash

DESSERT

Lemon Buttermilk Panna Cotta

Local Huckleberries