



## START A NEW TRADITION: HANUKKAH AT THE RESORT AT PAWS UP

DECEMBER 6-10, 2018

Each day at Paws Up offers new gifts to discover. It could be s'mores before bedtime or a light dusting of snow. Or the kids might discover a doe passing by the window. But an extra-special treat this year will be the wonderful traditional cuisine of Chef Jenn Louis at this expansive Montana luxury ranch we call The Resort at Paws Up®. The two-time Best Chef: Northwest James Beard Award finalist will add her own favorite flavors to the season. And Louis won't just be feeding you-she'll be teaching how to craft dishes from her Jewish upbringing as well as recipes from her popular cookbook Pasta by Hand.

## EXPAND YOUR HANUKKAH TRADITIONS-MONTANA STYLE

After feasting with Chef Jenn Louis, we play. December at Paws Up is a breathtakingly beautiful time of year. Snow begins to dominate the landscape, interrupted only by towering Ponderosa pines and skyscraping mountains. And whether you're drawn to snow tubing, horse-drawn wagon rides, painting dreidels or partaking in our pampering spa services, this promises to be the start of many family Hanukkah gatherings to come.

## FEATURED CHEFS



Chef Sunny Jin Executive Chef The Resort at Paws Up Greenough, MT Veteran of El Bulli and the French Laundry



Chef and Author Jenn Louis Portland OR Author of Pasta by Hand and The Book of Greens







Celebrity Chef Jenn Louis will also be hosting a Cookbook Live® event with family-friendly demonstrations of dishes from her book Pasta by Hand. Louis is also the author of the 2018 James Beard Award-nominated The Book of Greens.

Hanukkah Package rates starting from \$516 per person, per night.\* Rate includes a \$200 activity credit per person per day. \*Four-night minimum stay.

Help us kick off Paws Up's inaugural Hanukkah celebration—and discover the wonders of a Montana winter, including feasts by Chef Jenn Louis. For reservations, call 877-805-9027 or visit pawsup.com/hanukkah.

