A Chicago-style picnic in a Montana-size park

MONTANA LONG TABLE: ARTISANAL PICNIC | JUNE 16, 2018

SOME OF CHICAGO'S FAVORITE CHEFS CONVERGE ON THE RESORT AT PAWS UP.

MONTANA LONG TABLE

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AT THE RESORT AT PAWS UP | JUNE 16, 2018

What do you call a gathering of some of the best Chicago chefs crafting outdoor delights in Montana? We call it a very special Artisanal Picnic. This Montana Long Table event is part authentic farmers market, part scenic festival, part wilderness adventure and all fun. You'll have a chance to chat and dine with local purveyors as well as these illustrious Midwesterners. And dine well you will. Our visiting chefs are known for their Chicago dogs and gourmet sausages, honey butter fried chicken and craft pies. They're all served up with tasty tunes, lawn games and refreshing beverages to kick off your Father's Day weekend. After all that, our luxurious accommodations will feel extra comfy.

FEATURED CHEFS FROM THE WINDY CITY

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 BREWER

Half Acre Beer Company

FEATURED DISTILLER

Whitefish Handcrafted Spirits

TO RESERVE YOUR SEAT AT THE CHIC PICNIC TABLE, CALL 866-779-7690 OR VISIT PAWSUP.COM/PICNIC.

866-779-7690 GREENOUGH, MONTANA PAWSUP.COM/PICNIC

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