



SOME SEE A WHITE  
TABLECLOTH.  
WE SEE A 200-SEAT  
CANVAS.

2018 MONTANA LONG TABLE EVENTS



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Every summer, The Resort at Paws Up raises the bar on al fresco dining. This year, we are the bar. We're bringing in more Montana Long Table events than ever. Each one is designed to show off the culinary skills of some very talented chefs, as well as the scenic wonders around Paws Up. Of course, a wide array of local purveyors will join the fun and take part in a masterful meal with you, the chefs and, of course, some mighty fine beverage crafters.

# More ways to fill more tables more often. Grab a fork.





ARTISANAL PICNIC / June 16

What do you call it when Chicago chefs craft outdoor delights? We call it an Artisanal Picnic. This Montana Long Table event is part authentic farmers market and part scenic festival. You'll have a chance to chat and dine with these illustrious Midwesterners, known for their Chicago dogs and gourmet sausages, honey butter fried chicken and craft pies. Served with tasty tunes, lawn games and refreshing beverages to kick off your Father's Day weekend.



FEATURED CHEFS—CHICAGO'S PREMIER PICNIC PROVIDERS



**Chef Michael Ciapciak**  
Bang Bang Pie & Biscuits  
Chicago, IL

**Chefs Christine Cikowski and Joshua Kulp**  
Honey Butter Fried Chicken  
Chicago, IL

**Chef Doug Sohn**  
Hot Doug's  
Chicago, IL

TASTE OF NAPA / July 14

One of the West's foodie power couples, celebrated *Top Chef* Casey Thompson and her winemaker husband, Harumph's Michael DeSantis, pair up for a little wining and dining at The Resort at Paws Up. She'll be bringing her California-inspired style and skills and showcasing them using regional and seasonal ingredients. His boutique wine's name, Harumph, hints at the tone we'll set: it's about friends, food and fun.



FEATURED CHEF AND VINTNER—NAPA'S POWER COUPLE



**Michael DeSantis**  
Harumph Wines  
St. Helena, CA

**Chef Casey Thompson**  
Bravo Top Chef Finalist

TASTE OF MISSOULA / July 28

Missoula, Montana. Home to writers and other creative types—including a wealth of chefs and artisanal-food and drink purveyors. So The Resort at Paws Up decided to tap their talents at one fantastic Montana Long Table, complete with a farmers market, live music and lawn games. Paws Up Executive Chef Sunny Jin and his culinary team will take the lead, sharing their commitment to sourcing food from local growers and ranchers.



FEATURED CHEF—MONTANA'S MAESTRO OF CUISINE



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

THE ULTIMATE BACKYARD BBQ / August 11

The starter course for good times at this Paws Up BBQ is an authentic Montana farmers market packed with local purveyors. They'll provide the ingredients for our smokeologists. These giants of sauce slathering, these titans of handmade salty rubs will not only prepare great dishes while you watch, they'll surely spin a few yarns at the long table. Bring your appetite. And a supersized bib.



FEATURED CHEFS—BBQ MAGICIANS OF THE WEST AND THE SOUTH

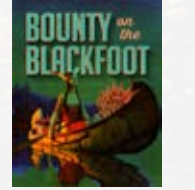


**Chef Danny Fischer**  
Baby Blues BBQ  
Venice, CA

**Chef Sam Huff**  
Sam's BBQ-1  
Marietta, GA

BOUNTY ON THE BLACKFOOT | August 18

The long table at The Resort at Paws Up snakes on and on, much like the Blackfoot River itself. Both give rise to a farm-to-table experience that will unfold right before your eyes. Guest Chef Brooke Williamson will create a one-of-a-kind, one-night-only dinner. When she takes a seat at the table, along with many local purveyors of goodness, you'll have chance to talk food and really get in sync with Montana's gastronomic wonders.



*Note: This event has a charge exclusive of lodging rate.*

FEATURED CHEF—2017 BRAVO *TOP CHEF* CHAMPION



**Chef Brooke Williamson**  
Co-Chef/Co-Owner  
Hudson House, Redondo Beach, CA  
Da Kikokiko, Playa Vista, CA  
Playa Provisions and The Tripel  
Playa del Rey, CA  
2017 Bravo Top Chef Winner

A SAMPLING OF OUR AMAZING LOCAL PURVEYORS

- |  |  |   |
|--|--|---|
| Blacksmith Brewing Company<br>Stevensville, MT | Killing Frost Farm<br>Potomac, MT      | Montgomery Distillery<br>Missoula, MT         |
| Deluge Farms<br>Camas, MT                      | Lazy SR Ranch<br>Wilsall, MT           | Ole World Oils<br>Ritzville, WA               |
| Hillside Hutterite Colony<br>Sweetgrass, MT    | Le Petit Outre Bakery<br>Missoula, MT  | Western Montana Growers Co-Op<br>Missoula, MT |
|  | Montana Natural Lamb<br>Big Timber, MT |   |





# This Summer, Find Your Way to a Montana Long Table, Featuring the Finest Chefs from Across America.

FOR RESERVATIONS AND INFORMATION, CALL 866-979-9610  
OR VISIT [PAWSUP.COM/MLT](http://PAWSUP.COM/MLT).



*The Resort at*  
**PAWS UP®**

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