



BRANDING IRON

CHRISTMAS DINNER

BEGINNINGS

SEARED HUDSON VALLEY FOIE GRAS

Rhubarb Two Ways, Pickled/Gel, Brioche

Or

DISPLAY OF BEETS

Raw, Roasted, Chips w/ Toasted Caraway Seed, Aged Sherry Vinegar "Pearls"

THE ENTREES

BRAISED PORK SHANK

Caramelized Pearl Onion, Chive Mashed Potato, Reductions Jus

Or

ROASTED MONTANA RANCH BEEF TENDERLOIN

Roasted Baby Carrots, Chateaux Pee Wee Potato, Glace di Viande Aux Truffle

Or

SUMAC ROASTED HEIRLOOM CARROTS

Confit of Winter Mushrooms, Olive Oil Dust, Watercress, Tarragon Pistou

Or

SEARED HALIBUT "CLAM CHOWDER"

Baby Potatoes, Wild Boar Bacon, Pearl Onion, Clam Infused Foam, Pickled Celery Leaves

CONFECTION

CHOCOLATE TART

Raspberry Gelee

\$60 PRIX FIXE

Reservations Required

307-353-2300 x 1368

Resort Executive Chef Chris Park

*Menu item maybe order undercooked or may contain raw or undercooked ingredients. Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.