



## Soup Course

<b>Asparagus Soup</b> , Crispy Prosciutto, Homemade Crème Fraiche, Chives	8
<b>Sweet Potato-Coconut Soup</b> , Ginger, Curry Yogurt, Basil, Chile Oil	8

## Appetizer Course

<b>Duo of Bison Tenderloin</b> , Pepper Crusted Carpaccio, Chimmichurri dressed Tartare, Poached Quail Egg, Smoked Chile Oil, Crostini, Pickled Red Onion	17
<b>Hardwood Smoked Madison Valley Trout</b> , Sweet Corn-Jalapeno Hush Puppies, dressed Greens, Sauce Romesco	17
<b>Sweet Potato-Chipotle Tamale</b> , Ratatouille, Queso Fresco, Cilantro-Chile Butter	12
<b>Artesian Cheese Slate</b> - Homemade Flatbread, Seasonal Accompaniments	16

## Salad Course

<b>Mixed Green Salad</b> , Cherry Tomatoes, Toasted Pine Nuts, Focaccia Croutons, Huckleberry Vinaigrette	10
<b>Baby Spinach Salad</b> , Slow Roasted Tomatoes, Poached Quail Eggs, Pickled Red Onions, Smoked Cheddar, Warm Bacon Vinaigrette	12
<b>Slow Roasted Baby Beet Salad</b> , Organic Arugula, Fried Almalthia Goat Cheese, Pistachios, Smoked Chile Vinaigrette	16
<b>The Timber's Caesar Salad</b> , Roasted Garlic Caesar dressing, Parmesan, Focaccia Croutons	11

## Entrée Course

<b>Morel Gnocchi</b> , Slow Roasted Tomatoes, Grilled Asparagus, Roasted Garlic Crème Fraiche, Chives	23
<b>Pan Roasted Black Cod</b> , Homemade Ricotta-Sweet Pea Ravioli, Heirloom Tomatoes, Wilted Spinach, Tarragon Cream Sauce	28
<b>Oven Roasted Pheasant Breast</b> , Confit of Pheasant thigh, Chanterelle Jasmine Rice, Glazed Baby Carrots, Pheasant Jus	29
<b>Bone-in Bison Ribeye</b> , Sweet Potato-Chipotle Tamale, Ratatouille, Chimmichurri Steak Butter, Chile Oil, Queso Fresco	39
<b>Grilled Montana Grass Fed Filet Mignon</b> , Roasted Garlic-Chive Mashed Potato, Chile Rubbed Onion Rings, Morel Bordelaise Sauce, Blue Cheese Cream Sauce	35
<b>Smoked Madison Valley Pork Shoulder</b> , Sweet Potato Fettuccini, Bacon Braised Savoy Cabbage, Chanterelles, Chevre-Thyme Sauce	25

## Dessert Course

<b>Lemon Ricotta Cheesecake</b> , Fresh Berries, Berry Pureé, Huckleberry Ice Cream	8
<b>Roasted Peach Cobbler</b> , White Peach Sorbet, Roasted Peaches, Praline Sauce	8
<b>Strawberry Shortcake</b> , Marinated Strawberries, Crème Fraiche Ice Cream, Roasted Strawberry Sorbet	8
<b>Kahlua-Chocolate Semifreddo</b> , Warm Espresso Ganache, Vanilla Cookie Tuille	8

**Devin Clark**  
Executive Chef

**Nathan Gawor**  
Executive Sous Chef

***NO SEPARATE CHECKS PLEASE.  
18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.***