



Evening Schedule

- 5³⁰ hors d'oeuvres WITH LOCAL BREWS & SPECIALTY COCKTAILS
- 7 dinner REGIONALLY-INSPIRED MENUS, LOCAL SOURCED
- 8 live auction FEATURING ONE-OF-A-KIND ITEMS & EXPERIENCES
- 9 music and dancing WITH DJ MISSY O'MALLEY

Dinner Menu

station #1

working farms & ranches of gallatin valley

zucchini noodles with
cucumber basil vinaigrette,
arugula, crushed pistachios,
lemon-pepper whipped
ricotta, mint, basil,
lemon zest

grilled and roasted vegetables
with smoked almond romesco
& herb pistou

roasted potatoes with garlic,
walnuts, aleppo, lemon,
sour cream, parley

station #2

the east gallatin

montana paella
locally-made spanish chorizo,
clams, mussels, scallops,
green chimichurri rice,
red bell peppers,
peas, garlic aioli

vegetable paella
medley of seasonal
vegetables, red pepper
sofrito, saffron rice,
charred scallion oil

Dinner Menu

station #3

bozeman pass

oyster mushroom tostada
confit garlic-caper crema,
pea shoots,
pickled radish,
cilantro-lime gremolata

montana beef tostada
grilled steak, queso fresco,
grilled pineapple pico,
house-made hot sauce,
pickled red onions,
charred scallion crema,
cilantro

station #4

paradise valley

house-made tomato sauce,
fresh mozzarella,
locally-made coppa,
aged fontina val d'aosta,
local arugula, local basil

garlic scape crema,
shaved local zucchini &
crooked neck squash,
red wine washed pecorino,
thyme, lemon zest,
edible flowers

EACH STATION CONTAINS A FULL MEAL. VISIT AS MANY OR AS FEW AS YOU LIKE.
GLUTEN-FREE AND VEGAN OPTIONS ARE LABELED.

Desserts generously provided by:

Ghost Town Coffee • The Daily • Elle's Belles • La Chatelaine
On the Rise • Sweet Pea Bakery • Wild Crumb

Wine pairings have been personally selected from the Bieschel cellar.

SAFE RIDES HOME PROVIDED *please check with* GVLTA STAFF