



GALLATIN RIVER LODGE®  
BOZEMAN MONTANA

# Spring MENU

## APPS

**CHEESE AND PROSCIUTTO 20**  
Fig jam, honeycomb

**SEARED FOIE GRAS  
"PASTRAMI" 18**  
Lavender bubbles, cranberry sourdough

**SMOKED CAROLINA GOLD  
RIBS 14**  
Huckleberry and chard onion gastrique

**ISLAND CREEK OYSTERS**  
6ea or 16/3  
Horseradish chili oil, mignonette jelly

## 1<sup>ST</sup> COURSE

**SOUP 8**

**GREENS 10**  
Petite lettuces, local shoots, cabernet  
thyme vinaigrette

**TORCHED FRISEE & ENDIVE 12**  
Blistered grapes, baby radishes, midnight  
moon, bacon and crouton crumble,  
shallot vinaigrette

## 2<sup>ND</sup> COURSE

**DRY AGED DUCK 38**  
Seared breast, spring onions, rhubarb,  
leeks, citrus jus

**LAMB 48**  
Roasted rack, young carrots, farro, mint  
chimichurri

**HALIBUT 40**  
Pea nage, glazed sugar snaps, pickled  
purple cabbage and daikon, kaffir lime

**WAGYU BEEF 54**  
Seared tenderloin, smoked fingerling  
potatoes, local spinach with black truffle  
cream

**ELK 58**  
Grilled striploin, charred broccolini,  
lyonnaise potatoes with shallots, truffle  
demi

## DESSERT

**STRAWBERRY MILLE FEUILLE**  
Custard, dark chocolate ganache

**POACHED PEAR & PINOT  
NOIR SORBET**

**VALRHONA CHOCOLATE  
CRÈME BRULEE**  
Vanilla bean sugar

