



# BELTON

CHALET



## 1st

### **Charcuterie Board GFA, NF**

Bison Salami, Duck Prosciutto, Calabrese Salami, House-Made Ricotta Cheese, Tillamook White Cheddar, Dijon Gel, Mimosa Jam, Cornichon, Fresh Bread, Rosemary Butter

**Flathead Royal** - Champagne served with Cherrycello

## 2nd

### **Citrus + Fennel Salad GF, V**

Blood Orange, Arugula, Shallot, Pistachio

**Glacier Gimlet** - Evergreen Gin, Blood Orange, Fresh Lime

## 3rd

### **Croquettes V, NF**

Local Mushroom, Gruyere Cheese, Calabrian Chili Aioli

**Goldminer Sidecar** - Goldminer Apple Brandy, Little Cottonwood Liqueur, Raw Honey and Fresh Lemon

## 4th

### **Oysters Granita GF, NF**

Mignonette, Lemon

**Foragers Bounty** - Bearproof Huckleberry Whiskey, Red Wine Huckleberry Shrub, Sparkling Water, Thyme

## 5th - Pre-Selected

### **Beef GFA, NF**

12oz Local Porterhouse, Root Vegetable Puree, Beer-Battered Onion Ring, Compound Butter

### **Fish GF, NF**

Steelhead Trout, Jumbo Prawn, Saffron Rice, Pea Puree, Grilled Lemon, Paprika, Parsley

### **Vegetarian NF**

Butternut Squash Risotto, Shiitake Mushroom, Toasted Panko, Sage, Chives

**Lee Roy** - Logan Pass Single Malt, Sweet Vermouth, GD Aromatic Bitters, Luxardo Cherry

## Dessert

### **Basque Pumpkin Cheesecake GF, V**

Maple, Pecan Crumble

**Nocino Martini** - Glacier Dew Vodka, Walnut Liqueur, and GD Woodland Bitters

GF Gluten Friendly  
NF Nut Free

GFA Gluten Friendly Available  
V Vegetarian