

Montana-Style Holiday Menu

Request this Holiday menu or customize it for your Holiday Party guests.

Private rooms and exclusive buy-outs of Andiamo and Peaks Restaurants are available, or host your Holiday Party in one of our other meeting and event spaces.

Andiamo
Italian Grille

Rustic Italian Cuisine (December 13 opening)

Ideal group size of 30 or less

Salad Selections

Caesar

romaine, parmigiano reggiano, garlic crouton, house blended dressing

Verdure Miste

radicchio, arugula, fennel, amalthea goat cheese, toasted walnuts, montana honey vinaigrette

Entrée Selections

Spaghetti

wagyu beef and pork meatballs, pomodoro sauce, parmesan

Ravioli

pheasant, pecorino, spinach, wild mushroom, rosemary duck glaze

Bison Steak

flat iron, demi glaze, scallions, prosciutto wrapped asparagus, garlic balsamic fingerlings

Rolatini

zucchini, eggplant, roasted garlic, heirloom cherry tomato, whipped Amaltheia goat cheese, citrus pine nut salad

Dessert Course

Tiramisu

ladyfingers, spiked coffee syrup, mascarpone zabaglione, almond toffee

PEAKS

A Montana Steakhouse (December 7 opening)

Ideal group size of 50 or less

Starter Selections

Clam Chowder

pancetta, scallion, old bay

Peaks House Salad

arcadian mix, red anjou pear, candied walnut, huckleberry vinaigrette

Entrée Selections

Pistachio Crusted Trout

blood orange beurre blanc

Moroccan Roasted Chicken

harissa coulis

Gilled Filet Mignon

bordelaise

Choice of Two Sides

boursin and chive mashed potatoes, grilled asparagus, fried garlic, lemon oil roasted butternut squash and potato hash, glazed baby carrots

Dessert Selections

Lemon Thyme Cheesecake

huckleberry

Chocolate Brownie Layered Chocolate Cake

warm ganache