

Mother's Day Brunch

Sunday, May 12, 2019

Chef Carved

Rosemary Crusted Leg of Lamb

Mint Salsa Verde

Cracked Pepper Rubbed Prime Rib

Red Wine Huckleberry Demi-glace

Appetizers and Salads

Baby Kale Salad with Spring Berries

Candied Almonds, Pecorino Cheese, Avocado Vinaigrette

Caprese Salad

Mozzarella Pearls, Cherry Tomatoes, White Balsamic Basil Vinaigrette

Puff Pastry Pinwheels

Prosciutto and Gruyere rolled and baked in House Pastry

Beef Tenderloin Bruschetta

Pear Walnut Gorgonzola Relish

Smoked Seafood Platter

Shrimp, Scallops, Salmon, Alaskan Cod

Hot Dishes

Buttermilk Biscuits and Montana-Made Redneck Sausage Gravy

Frittata Florentine

Spinach, Tomato, Garlic, Mozzarella and Parmesan

Belgian Waffles

Fresh Berries, Real Maple Syrup, Whipped Cream

Chicken Marsala

Grilled Chicken Penne Pasta with Wild Mushrooms and Marsala Wine

Roasted Fingerling Potatoes

Decadent Macaroni and Cheese

Havarti, Muenster and Gouda

Roasted Cauliflower and Broccoli Florets

Shallots, Garlic, Olive Oil, Fresh Herbs

Desserts

Strawberry Shortcake

Mississippi Mud Cake

Chocolate Cake topped with Pecans and Marshmallows in a Powdered Sugar Cocoa Icing

Tiramisu

Lemon Curd Parfait with Tuiles

Adults \$34 Seniors \$29 Children (6-12) \$20 Children (5 & Under) Free

406-677-2777 – Call for Reservations

Seasons

At Double Arrow Lodge