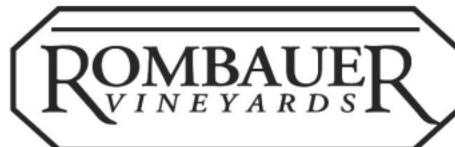




# PISTE

mountain bistro



four course pairing dinner  
february 19, 2026

## AMUSE

### WYOMING FARMS

whipped local chèvre, honey, herbed oil, crisp potato tuile  
rombauer carneros chardonnay

## STARTER

### WYOMING BEEF

snake river farms wagyu beef tartare\*, shallot, dijon,  
pickled mustard seed, herbed oil

### WYOMING ROOTS

charred wyoming beets, apple, goat cheese, toasted  
seeds, cider vinaigrette

### WYOMING RANGE

wyoming beef bone marrow, chimichurri, wyoming  
whiskey caramelized onion, cracked black pepper, herbs  
rombauer sauvignon blanc

## ENTRÉE

### WYOMING WILD

roasted venison medallion\*, red currant jus, winter  
squash, root vegetable purée

### WYOMING FORAGE

branzino, barley and mushroom risotto,  
mushroom jus, aged cheese, brown butter

### WYOMING ICON

bison short rib, huckleberry and rosemary jus,  
parsnip puree, roasted root vegetables  
rombauer santa lucia highlands pinot noir

## DESSERT

### WYOMING HARVEST

fresh berry tart, white chocolate ganache

### WYOMING CRUNCH

dark chocolate cake, yuzu ganache,  
namelaka mousse, citrus gel

### WYOMING FRESH

fresh strawberry pavlova, cream, strawberry sauce  
rombauer zinfandel

DINNER PRIX FIXE \$165.00 PER PERSON  
(EXCLUDES SALES TAX AND GRATUITY)

PARTIES OF 6 OR MORE GUESTS WILL HAVE AN ADDED GRATUITY OF 20%

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS