



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