



**FOR A FEW DAYS EVERY OCTOBER,
THE WORLD'S CULINARY CAPITAL GOES WEST.**

Forget Paris. Put New York out of your mind. For three days, Montana will be on everyone's lips. Literally, with world-renowned chefs and elite vintners paired with fly-fishing, horseback riding, and the indulgent, rugged luxury unique to The Resort at Paws Up. Reserve today. Tomorrow's probably too late.

MontanaMasterChefs.com

October 8th-11th 2009 800-473-0601



MONTANA MASTER CHEFS

OCTOBER 8-11, 2009

THE CHEFS



Chef Kent Rathbun
Abacus and Jasper's
Dallas, TX



Chef Stephanie Izard
Bravo's "Top Chef" Winner
Chicago, IL



Chef Hosea Rosenberg
Bravo's "Top Chef" Winner
Boulder, CO



Chef Wes Coffel
The Resort at Paws Up
Greenough, MT

THE WINE

Joseph Phelps Vineyards

Napa Valley

Frog's Leap Winery

Napa Valley

Stag's Leap Wine Cellars

Napa Valley

THE SCHEDULE

Thursday, October 8

Afternoon: Arrivals

Champagne reception

Dinner: Featured chef, Wes Coffel
Wine pairings by
Frog's Leap Winery

Friday, October 9

Morning: Choice of fly-fishing, mushroom foraging, horseback riding or sporting clays

Lunch: Cooking demo and lunch by featured chef, Kent Rathbun
Wine tasting by featured vintner

Afternoon: Choice of Blackfoot River float trip, naturalist hike, horseback riding or ATV tour

Friday, October 9 (continued)

Dinner: Featured chefs, Stephanie Izard and Hosea Rosenberg
Wine pairings by Stag's Leap Wine Cellars

Saturday, October 10

Morning: Choice of ATV tour mushroom foraging or sporting clays

Lunch: Cooking demo and lunch by featured chef, Wes Coffel
Wine tasting by featured vintner

Afternoon: Cook-off challenge with Bravo TV's "Top Chefs," Stephanie Izard (Season 4) and Hosea Rosenberg (Season 5)

Dinner: Featured chef, Kent Rathbun
Wine pairings by Joseph Phelps Vineyards

Sunday, October 11

Morning: Choice of Clearwater canoe float trip, Garnet Ghost Town mountain bike tour or horseback riding

Lunch: The Trough

Afternoon: Departures

THE RATES

Montana Master Chefs 2009 Rates: from \$750 per person, per night. This nightly rate includes: luxury accommodations; three gourmet meals per person (includes all featured dinners and wine pairings); scheduled events; wilderness activities; all on-property transportation and transportation to/from Missoula International Airport. Ask about our multiple occupancy rate and take advantage of reduced pricing on our new Wilderness Estates.

Reservations: 800-473-0601 or theresort@pawsup.com

www.montanamasterchefs.com www.pawsup.com

