



A WEEKEND
OF BLISS
INTERRUPTED ONLY BY
FOOD AND WINE

Few things rival the perfect bottle personally recommended by a world-renowned vintner. Those things include a meal prepared by a culinary master, luxurious accommodations and a view that'll leave you salivating for more. Collectively called, Montana Master Chefs at The Resort at Paws Up®.



September 30th - October 3rd 2010 | 800-473-0601 | MontanaMasterChefs.com



MONTANA MASTER CHEFS

SEPTEMBER 30 - OCTOBER 3, 2010

THE CHEFS



Chef Mark Peel
Campanile Restaurant
Los Angeles, CA



Chef Brian Bistrong
Braeburn Restaurant
New York, NY



Chef Lee Anne Wong
Bravo's "Top Chef" Contestant
New York, NY



Chef Dale Levitski
Bravo's "Top Chef" Contestant
Chicago, IL



Chef Wes Coffel
The Resort at Paws Up
Greenough, MT

THE WINE



Merry Edwards Winery
RUSSIAN RIVER VALLEY

"#1 Most Popular Pinot Noir"
- *Wine & Spirits Magazine*

GRGICH HILLS
ESTATE



"Mike Grgich's 1973 Chateau Montelena
Chardonnay is the finest white wine in the world."
- *Celebrated "Paris Tasting" of 1976*

Trefethen
Family Vineyards

"...wine whose sheer power is matched
only by its grace and refinement."
- *Wine Enthusiast*

THE SCHEDULE

Thursday

Arrivals
Champagne Reception
Featured Dinner:
Chef Wes Coffel

Friday

Wilderness Activity
Cooking Demo/Lunch
Wilderness Activity
Featured Dinner:
Chef Brian Bistrong

Saturday

Wilderness Activity
Cooking Demo/Lunch
Top Chef Cook-Off Challenge
Featured Dinner:
Chef Mark Peel

Sunday

Wilderness Activity
Lunch
Departures

Montana Master Chefs 2010 Rates: from \$4,323.00 per couple

(4 days/3 nights - based on 2 adults per home).



800-473-0601 www.montanamasterchefs.com www.pawsup.com