



BODHI FARMS, BOZEMAN, MT

JULY 26, 2023

The Lineup of Culinary Artists & Local Food Producers

BODHI FARMS

Meet Chef Alex! Alex Hrabovsky is the Executive Chef at Bodhi Farms and a Bozeman native. A graduate of Le Cordon Bleu Culinary Academy in San Francisco, he worked in Napa and Sonoma and was even published in Food and Wine Magazine. His experience and passion have given him the opportunity to work both in the farm and garden fields and restaurant industry in both Napa and Bozeman for the past ten years. Alex is an avid supporter of local hunters and gardeners, with the strong belief in the conservation of the land is the best way to keep it long term for all communities.

Featured Dish: Hyalite Canyon Bites (Sun dried tomato goat chevre, cherry tomatoes, curried carrots, parsley, honey, cucumber) GF/DF

Local Farms For This Dish: Bodhi Farms, Amaltheia Goat Cheese

CLAUDIA'S MESA

Meet Claudia! Claudia Galofre Krevat is a self-taught Colombian-born private chef, cooking instructor, and recipe designer based in Montana. She serves as an ambassador for the Hola Montana initiative, a program by the Montana Department of Agriculture's Pulse Division. This initiative aims to connect local producers of lentils, chickpeas, and dried peas with importers and distributors in Latin America and the Caribbean. Claudia's Mesa, her culinary venture, focuses on building community through monthly dinners that showcase Montana-grown and raised products. By fostering stronger relationships between producers, consumers, and the community, Claudia's Mesa contributes to the overall growth and development of the local food industry.

Featured Dish: Montana-Caribbean lentil ceviche (plant based gluten free /dairy free / vegan) and a side of Colombian arepitas (gluten free, contains corn, egg, dairy)

Local Farms For This Dish: Our produce is procured through our friends at Root Cellar, who source from various farms in the Valley, like Three Hearts, Amaltheia, and the Montana Growers Co-Op. and our friends and partners at Timeless Foods.

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Meet Allison! Allison's cooking style is "Nonna Style" big, bold, layers of flavor, food that gives you a hug on the inside. Supporting local is a great way to give back to your community & showcase all the delicious foods that grow in this beautiful state. When you visit a local farm and hear their stories you fall in love with them & what they have created, the hard work and dedication. They help strengthen and improve local & regional food systems & contribute to greater food system sustainability.

7.21.23

Featured Dish: Beef Tartare (Shiso Leaf, Chili, Capers & Citrus)

Local Farms For This Dish: Belcrest Farms

FORK & SPOON

Meet : Chef Ahmed Hunayf Pate is an Avid traveller with a zest for adventure, and hunger for art in all its forms. Embracing local food is essential for promoting food security and preserving regional culinary traditions, empowering local economies, and reducing the carbon footprint associated with long-distance food transportation.

Featured Dish: Bovine In A Duvet & Honey Mustard

(Beef, Beef Fat, Salt, Olive Oil, Shallot, Garlic, Black Pepper, Water, Cheddar, Sheep Casing, AP Flour, Butter, Cider Vinegar, Brown Sugar, Beer, Mustard Seed, Honey, Turmeric, All Spice)

Local Farms For This Dish: Honey (Bozeman Honey Company), Cheese (Lifeline Raw Cheddar), Beer (Bridger Brewing), Beef (Montana Ranch Beef), Flour (Wheat Montana)

FRESHIES

Meet Freshies! Freshies is a café in Bozeman offering a convenient drive through using locally sourced ingredients. Their culinary team is made up of a few amazing women: Devan, the owner, Kayla, the head baker and Hope, they culinary manager. They come from different backgrounds and walks of life, but they all ended up together through individual passions to create a space where people could get a healthy, clean, and quick meal. “We believe in supporting local as a way to give back to the community that gives so much to us. We want to invest in the people around us, knowing that they, in turn, will invest in the world around them.”

Featured Dish: Fry Bread with sorrel, pickled rhubarb, goat cheese, and pork (optional)

Local Farms For This Dish: The pork and goat cheese are from Amalatheia, and the rhubarb and sorrel are from Gallatin Valley Botanical.

MONTANA ALE WORKS

Meet Montana Ale Works! For an establishment of our size in a northern state with a shorter growing season, Ale Works is recognized as an innovative leader of sustainable sourcing for beverages as well as food. We work with local farmers and ranchers for much of our menu sourcing. We purchase from farmers and ranchers who follow sustainable practices, and brewers and distillers who use local ingredients (Montana wheat, barley, corn, fruits and water) in their craft spirits. Our investment in them keeps dollars in local communities and supports regenerative agriculture.

Featured Dish: Fried Pharro Rice & Pork Bowl (Pork and Farro bowl with seasonal veggies (likely, carrots, bok choy, raddish).

Local Farms For This Dish: Gallatin Valley Botanicals, Western Growers Coop, MT Wagyu Cattle Co., and Timeless Seeds for the Farro

MOUNTAIN PROVISIONS

Meet Emily! Chef Emily Hahn is a culinary consultant, recipe developer, and Chef/ Co-owner of Mountain Provisions. Chef Emily is a Bravo's Top Chef alumni, certified boat Captain and commercial Shrimper. From shrimping the waters of South Carolina, to working part-time as a farm hand at beloved Chance Farm, Chef Emily believes that supporting local is not only creating menus with the bounty of local and regional goods, but getting her hands in the actual dirt to learn as well!

Featured Dish: Za'atar Roasted Carrot Hummus w/ Whipped Goat Feta, Hot Honey, Toasted Sunflower Crunch & Homemade Naan (or Veggies for GF option)

Local Farms For This Dish: Chance Farm Carrots & Veg, Amaltheia Feta, Highland Harmony Chickpeas, Montana Local Honey & Wheat Montana Flour

NOURISHMINT WELLNESS

Meet Emily! Emily Potter, Clinical and Holistic Nutrition expert is passionate about supporting others to heal from the root cause. NourishMint Juice is an online, organic juice bar in Bozeman where orders are delivered to your door! She specializes in creating juice cleanse protocols for deep healing and restoration. Supporting local builds strength in our community. As a small business owner try to purchase local produce when possible (sometimes even from Bodhi Farms) to create my juices with high-vibe organic ingredients.

Featured Dish: NourishMint Juice (an organic cold-pressed green juice) Cucumber, Celery, Ginger, Mint, Lemon

Local Farms For This Dish:
Bodhi Farms (Cucumber, Mint)

STAR MOUNTAIN KITCHEN

Meet Aaron and Sarah are a husband and wife team committed to purposeful work, blending their farm-to-table chef and organic farming backgrounds to create Star Mountain Kitchen. With a passion for regenerative farming, wild food foraging, and sourcing high-quality ingredients from local farmers, they offer elegant and health-forward meals through bespoke private dining experiences that foster a sense of well-being for people and the land. Sarah & Aaron wholeheartedly believe in supporting local farmers, ranchers, and artisans because it not only enables a sustainable community and upholds the values of food sovereignty and care for the earth, but also creates a rewarding experience of knowing one's farmer, ensuring the integrity of food and community, and conveying a sense of place.

Featured Dish: Pastured chicken liver pâté with pickled seasonal vegetables on sourdough lavash crackers

Local Farms For This Dish:
Black Dog Farm pastured chicken livers / Sporeattic Mushrooms oyster mushrooms / Chance Farm green onions, carrots, & radishes / Gallatin Valley Botanical pea shoots / Conservation Grains Old &

Ancient Flour / Blend Winery 2017 MT white wine / grass-fed butter, mustard, dill, rosemary, & thyme from our garden.

THE UGLY ONION

Meet Gretta & Max! Max's passion for sustainability, food waste and wood-fired cooking, led him to start The Ugly Onion while he was in college. The Ugly Onion serves fresh, local food & uses "ugly" or seconds veggies that would normally go to waste. Gretta & Max strive to create a unique catering experience that brings people together & connects them to their local food system. They love connecting people with their local farms/farmers, support the local Montana economy, and also reduce their own carbon footprint through their business!

Featured Dish: Wood-Fired Pizza (a few different varieties)

Local Farms For This Dish: Amaltheia (produce/dairy/meat)

UNWAFFLE

Meet Erik & Mollie! Erik and Mollie met in culinary school and have spent the last 20 years as private chefs cooking for individuals and families and are thrilled to be a part of the Bozeman and Big Sky community. Chefs Erik and Mollie Walnum believe the best food comes from the best whole food ingredients. They gently mill locally grown ingredients and transform them into a format that everyone knows and loves, the toaster waffle.

Featured Dish: Dessert Waffle: mini chocolate waffle with plant based vanilla ice cream and berry compote (allergen-friendly, gluten free, plant based & vegan!)

Local Producers/Farmers For This Dish: Timeless Lentils, Montana Gluten Free Oats, Hemp Hearts from Family Farms in Great Falls

WHOLE & NOURISHED

Meet: Chef Brian Schmidt of Whole & Nourished Meal Delivery

Whole and Nourished delivers delicious, high-quality, fully prepared meals to busy people in Bozeman, Livingston, Belgrade & Big Sky. We focus on cooking with locally grown & raised ingredients & utilizing sustainable packaging. We seek to nourish our community with locally grown food so that its people, farmers and the local economy enjoy greater health.

Featured Dish: Arugula Salad with Veggies, Herbs, Crunchy Chickpeas, Feta and Honey-Lemon Dressing (Arugula, cucumber, carrot, fennel, radish, basil, chives, mint, edible blossoms, feta cheese, chickpeas (olive oil, s&p) Honey-Lemon Dressing (fresh-squeezed lemon, white vine vinegar, honey, EVOO)

Local Farms For This Dish: Gallatin Valley Botanical and Amaltheia for ALL produce and herbs, Amaltheia Feta Cheese, Timeless Natural Food Chickpeas, Cook's Honey

Local florals for the event are arranged and donated by
BOMBUS BOTANICS

Meet Bombus Botanics! Bombus Botanics is a small farm and floristry business in Bozeman, Montana. Chris Saenz and her partner Chris Riti shifted their focus from Environmental Law to soil and pollinator preservation through this blossoming farming endeavor. Beautiful, sustainably grown blooms are available throughout the growing season to bring you the freshest and most unique local bouquets.

We want our cut flowers to not only delight the senses but also to inspire our close-knit community to choose locally grown stems over imported florals. The massive chemical footprint of the global floristry industry cannot be overstated, with more than 80% of all cut flowers being imported from poorly-regulated and chemically-treated South American farms. We have the opportunity to preserve a small patch of the incredibly rich soil in this valley and help shift the focus back to local harvests and growers. Our hope is that in nurturing the soil and native pollinators that sustain these crops, we will better be able to nurture our amazing community, through food and blooms alike.

TANOSHII

Unfortunately Chef Daniel was in a mountain biking accident and had to undergo surgery. He is healing well but cannot attend the Food Festival. We wish him a speedy recovery! Updated 7.21.23