

Latitude
48°

GUEST CHEF NATE SINGER

Executive Chef: Rock Creek Cattle Co.
Deer Lodge, Montana

shared plates

ROCK CREEK CATTLE CO. BEEF TARTARE

black garlic aioli / charred scallion vinaigrette / 23
crispy shallots / quail yolk / charred sourdough

IBERIAN JAMON PATA NEGRA

fried polenta / black truffle salt / pickled shallots 18

salad

WINTER CHICORY SALAD

frisée / arugula / grilled radicchio / bleu cheese / 17
roasted hazelnuts / dates / parsley vinaigrette

entrée

COFFEE-CURED MAGRET DUCK BREAST

whipped potatoes / roasted beets / fava beans / 35
caramelized onions / flathead valley gastrique

featured offerings have limited availability



WELCOME CHEF NATE SINGER TO OUR KITCHEN

Nate was born and raised in Cody, Wyoming, a product of five generations of ranching, hunting, and rodeo just outside Yellowstone National Park. He was raised in a famous Western Roadhouse featuring live country music seven nights a week and a historical Cut-To-Order steakhouse where he learned to be a butcher from his father, who studied at the National Meat Cutting School.

Nate holds a degree in Hospitality Management and certificates in Pork 101 from Iowa State University, Beef and Lamb 101 from Adam Danforth, and Charcuterie 101 from Michael Ruhlman & Bryan Polcyn. He trained at the first “no-nitrate” curing facility in America focused on old-world Italian methods, and spent time in Italy studying Artisan Foods, Butchery, and Salumi.

He graduated from the Culinary School of the Rockies, a private French Culinary School in Boulder, Colorado. Nate worked under Top Chef winner Hosea Rosenberg for 10 years in Boulder, Colorado as Chef de Cuisine of Blackbelly Catering and Head Butcher & Salumiere of Blackbelly Market. He was also the founding butcher and chef for Carter Country Meats and has consulted on numerous successful restaurant openings and specialty meat programs from Denver, Colorado to Portland, Maine working with some of the best chefs in the country. Now specializing as a “Ranch Chef,” his focus is on animal husbandry, meat quality, stewardship of the land, and serving clients high-quality seasonal food from the local community of like-minded ranchers and farmers. Nate is currently the Director of Culinary at Rock Creek Cattle Company in Montana.