

Indagare®

Just Back From: The Green O Luxury Resort in Montana



Photo courtesy of The Green O

*Indagare's Branded Content Manager Elizabeth Harvey recently returned from one of the most-talked-about new resorts in the American West—**The Green O**—which opened last summer just a 40-minute drive east of Missoula, in western Montana's Blackfoot River Valley (the setting of *A River Runs Through It*). The intimate, adults-only retreat—which is focused on wellness, relaxation, fine-dining and adventure—is located on the edge of the cowboy-cool classic, 37,000-acre **Paws Up ranch**. Here, Elizabeth shares highlights from exploring the sustainability-minded resort, which features 12 one-bedroom standalone “hauses” set back in a pine forest (four of which are literally up in the trees). Each comes with a fireplace, eco-friendly kitchen, floor-to-ceiling glass walls for immersion in nature, an open-air deck and hot tub, along with the use of a personal Lexus SUV and all-inclusive access* to the Social Haus fine-dining program—as well as all the wilderness activities you could imagine amid classic Montana landscapes: white-water rafting, fly-fishing, horseback riding, mountain biking, hiking and ATV touring on more than 100 miles of trails.*

Plus: [Read Indagare Founder Melissa Biggs Bradley's First Look Review of The Green O.](#)

Contact Indagare or your Trip Designer to start planning a trip to *The Green O* and *The Resort at Paws Up*—this year and beyond. Our team can match you with the room categories and experiences that are right for you (and more!).



The bedroom of the Light Haus. Photo courtesy of The Green O

Where to Stay: The Green O offers just 12 contemporary standalone accommodations that are crafted to create a “home-away-from-home” experience—and their design-forward aesthetic and modern fixtures pose a delightful juxtaposition against the rustic surroundings. Each of the four types of “hauses” have their own unique perks, but the **Tree Hauses**—which are lofted 23 feet in the air, with two stories connected by a spiral staircase—are perhaps the most whimsical (and there’s no cozier place to while away a morning coffee than in their oversized armchairs, with views into the treetops). I stayed in a **Green Haus**, the room category with the most “homey” feeling, thanks to an open floor plan, expansive skylight (the best type of alarm clock), inviting kitchenette and massive leather couch fronting an indoor-outdoor fireplace; plus: the green-tiled bathroom and soaking tub are sure to enchant bath-lovers in search of a spa night. And for the most unique stay on the property, opt for the one-and-only **Light Haus**, a barn-like building offering the most interior space (and three sides of bump-out windows in the bedroom for optimal views), as well as eye-catching accents like a large cut geode

hanging in the entryway.



A selection of dishes at The Green O

Where to Eat: The culinary program—designed by executive chef Brandon Cunningham and James Beard Award-nominated pastry chef Krystle Swenson—is one of The Green O’s highlights, and the property is worthy of a spot on any traveling foodie’s wish list. The restaurant and bar (and the heart of the property)—**The Social Haus**—offers an à la carte breakfast and lunch menu served around the central fireplace (with one of my favorite meals being a root vegetable Rubeen on toasted flax bread, topped with melty Gruyère and caraway sauerkraut—with a side of herbed *haus frites*, fresh lettuces and a local IPA). It’s hard to save room for dinner—but it’s well-worth it, thanks to the nightly seven-course chef’s tastings, which can be customized to accommodate any dietary restrictions and are best enjoyed while seated at the circular bar surrounding the open kitchen. The menu rotates daily, and I was advised that even guests who come for extended stays of up to two weeks will not see the same lineup twice. Of the many flavorful and inventive dishes that were presented, some standouts included Montana Wagyu beef with green garlic; grilled endive with Raclette dressing; cabbage and pistachio with edible flowers; deconstructed Carbonara (with a meat-free option!); Halibut with seaweed; rosé-soaked rhubarb cake; and a chocolate ganache cake with mint. Locally-sourced, seasonal, farm-to-table ingredients are emphasized—and paired wonderfully with an edited wine list showcasing vintages from the Willamette Valley, California, France and the Mediterranean. Plus: The nightly rate

is inclusive of three meals per day, per person, as well as nonalcoholic beverages and house wine, beer and liquor with lunch and dinner.

Favorite Moment: The Green O enjoys full access to its family-friendly sister property **The Resort at Paws Up**, which encompasses 37,000 acres, more than 100 miles of trails and entry into the nearby 1.5-million-acre Bob Marshall Wilderness. Wilderness activities on offer include horseback riding, equine education classes, hiking, paintball, fat tire biking, archery, sporting clays, whitewater rafting, forest bathing, yoga, bird-watching and much more—but the highlight of my adventure was undoubtedly the ATV tour, which surveys the full property, with plenty of chances for off-roading, including this breathtaking moment below, when we arrived upon the resident bison herd.

Style Secret: The Wilderness Outpost at Paws Up is a prime spot to build out your Western wardrobe. Highlights include a Filson pop-up (for luxe flannels, leather and more) as well as a boutique for creating and custom-fitting your own cowboy hat.

Don't Miss: A trip to the Paws Up Saddle Club is a must while on property. Boasting a 29,000-square-foot riding arena, a 52-stall barn, a VIP Suite with a fully stocked bar and an atmospheric Tack Room (which can be booked for private dinners), the Saddle Club is the largest privately-owned equestrian center in Montana. Here, guests can develop their riding skills with private lessons, horse-whispering workshops and care lessons, and much more.

Indagare Adored: Looking for a private dining option—or a late-night snack? The Green O offers “in-haus” pizza delivery (along with homemade seasonal ice cream!). Plus: Early risers and bed-heads alike will delight in the option to sign up for the morning coffee and pastry service, which can be left discreetly at your door at the time of your choosing.

**The Green O’s all-inclusive nightly rates for each accommodation include three meals per day for two adults, plus a \$500 Stay & Play credit, per accommodation, applied to activities/excursions or spa services. The rates also include airport transfers, on-property transportation, snacks and amenities in the accommodation. Spa services and guided activities are available separately for purchase. A 20% resort fee per night covers lodging services, meal plan gratuities and activity gratuities.*

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- Elizabeth Harvey on June 16, 2022

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