

Starters

Tuna Tar Tare

Pickled Cucumber Caviar Salad, Ponzu, Wontons

Distachio Encrusted Tomato Brie Brulee

White Bean Puree, Basil Emulsion

Spiced Elk Loin

Maple Syrup Glaze, Huckleberry Gastrique, Micro Herbs

Vegetable Sushi

*Purple Sticky Rice, Cucumber, Pickled Radish,
Soy Beurre Blanc*

Soups

Curried Crab Bisque

Lump Crab

Chef's Daily Creation

Salads

Baby Spinach & Caramelized Pear Salad

Gorgonzola, Candied Bacon, Tarragon Vinaigrette

Jenny Lake Signature

*Organic greens, dried tart cherries, glazed pecans, caramelized
red onion vinaigrette*

Entrées

Seared Sole

*Potato Leek Fondue, Wilted Greens, Cauliflower
Tempura*

Foie Gras Stuffed Quail

*Stollen Bread Pudding with Roasted Chestnuts, Braised
Cabbage, Au Jus*

Dry Aged Local Buffalo Rib Eye

*Roasted Fingerling Potatoes, Oyster Mushrooms,
Mustard Shallot Emulsion*

Seared Duck Breast

Fig Chutney, Cranberry Glaze, Herbed Spaetzle

Executive Chef GTCC - Vishwatej Nath

Executive Chef Jenny Lake Lodge - Alyson Zimmerman

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions. Kindly address any dietary restrictions to your server*