

# *Starters*

## *Prosciutto Wrapped Asparagus*

*Lemon confit, aged balsamic*

## *Ahi Tuna Tartare*

*Ponzu glaze, wasabi cream*

## *Seared Foie Gras*

*Vanilla bean syrup, roasted cherry coulis*

## *Aged Gouda Risotto*

*Gouda crisp, wilted arugula*

# *Soups*

## *Black Bean Lime*

*Cilantro cream*

## *Chef's Daily Selection*

# *Salads*

## *Panzanella-Sour Dough*

*Crouton, tomato, romaine, lemon vinaigrette*

## *Jenny Lake Signature*

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

# *Entrées*

## *Seared Duck Breast*

*Orange-mint spaetzle, roasted figs,  
port fig reduction*

*Francine et Olivier, Chablis, Vieilles Vignes, 2006 ~ \$61*

## *Free Range Chicken Breast*

*Creamy spinach polenta,  
forest mushroom jus lie*

*Schug, Pinot Noir, Carneros, California, 2007 ~ \$57*

## *Buffalo Osso Buco*

*Parsnip purée, roasted root vegetables*

*Vina Montes Alpha, Syrah, Colchagua Valley, Chile 2007~ \$58*

## *Grilled Opah*

*Roasted peach coulis, stone fruit chutney*

*Trancas, Chardonnay California 2007~ \$78*

*Executive Chef Daniel Dalton*

*\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions*

*Menu 1*