

Starters

Caviar

Roasted red pepper blini, lime crème fraîche, chive

Stilton Cheese Cake

Poached pear, port reduction

Tempura Forest Mushrooms

Roasted garlic aioli, Thai sweet chile

“Paella”

*Saffron risotto cake, Spanish chorizo, clams, shrimps,
mussels*

Soups

Spiced Chickpea

Cucumber yogurt

Chef's Daily Selection

Salads

Boston Bibb Lettuce

*Grapefruit, pine nuts, Manchego,
Mandarin vinaigrette*

Jenny Lake Signature

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

Entrées

Buffalo Rib Eye

*Orecchiette, bacon, caramelized red onion, asiago,
madeira jus*

Jordan, Cabernet Sauvignon, Alexander Valley, California, 2005 ~ \$99

Sea Bass Saltimbocca

Roasted tomato coulis, sage crème

Reustle, Gruner Veltliner, "Prayer Rock" Umpqua Valley, Oregon 2006 ~ \$62

Braised Beef Short Ribs

*Sweet potato purée,
dark chocolate demi-glaze*

Château Vray Croix de Gay, Pomerol, Bordeaux, France, 2005 ~ \$125

Sausage Stuffed Quail

Wilted greens, southern potato hash

Benessere, "BK Collins-Old Vines", Napa Valley, California, 2005, \$71

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*