

Starters

Hamachi Sashimi

Avocado panna cotta, miso vinaigrette, rice noodle

Escargot `a la Bourguignonne

Cremini mushrooms, leeks, garlic, shallots

Beet Trio

Roasted and pickled beet mélange

Prawn and Scallop

Cajun remoulade, chive oil

Soups

White Bean Purée

Smoked pork

Chef's Daily Selection

Salads

Mâche-Champagne

Pickled red onion, fried capers, lotus root

Jenny Lake Signature

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

Entrées

Rack of Lamb

Couscous pilaf, mint yogurt, rosemary jus

Stags Leap Merlot, Napa Valley California, 2006 ~ \$65

Seared Halibut

Sweet pea nage, tomato-basil relish

Vincent Girardin, "Rully 1er Cru", Burgundy, France 2003, \$62

Wagyu Hanging Tenderloin

Horseradish fingerling potatoes,

wild boar lardons, blackberry demi

C.G. di Arie, "Southern Exposure" Syrah, Sierra Foothills California 2005 \$72

Kuroboata Pork Loin

Apple thyme compote, sweet potato pavé

Bodegas Alejandro Fernandez, Tinto Pesquera, Ribera Del Douro, Spain, 2006 \$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*