

Starters

House Cured Steel Head Gravlox

Minced garnish, lemon vodka foam

Buffalo Carpaccio

Arugula, capers, truffle oil,

Stuffed Crêpes

Garden vegetables, boursin, carrot nage

Tomato Asiago Tart

Yellow pepper coulis, basil purée

Soups

Roasted Tomatillo Soup

Coriander friache

Chef's Daily Selection

Salads

Spinach Pancetta

Fried shallots, cabrales, quail egg, hazelnut

Jenny Lake Signature

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

Entrées

Venison Tenderloin

*Celery purée, roasted root vegetable,
foie gras butter*

Trancas, Syrah, California, 2006 ~ \$79

Seared Ahi Tuna

*Miso sushi cake, baby bok choy, caramel soy
Bodegas Angel Rodriguez, Martinsancho Verdejo Rueda, Spain, 2008, ~\$43*

Pacific Scallops

Pomegranate beurre blanc, citrus mâche salad

Trimbach, Gewurztraminer, Alsace France 2006 \$40

Prime New York Strip

Herbed orecchiette, roasted green chile,

Mornay sauce, Cabernet reduction

Silverado, Cabernet Sauvignon, Napa Valley, California, 2005 ~\$95

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*