

Starters

Escargot Bourguignonne en Croûte

garlic, cremini mushrooms, leeks

Toasted Cumin Ceviche

avocado-pancetta vinaigrette, cilantro

Panko Crusted Japanese Eggplant

Roma tomato coulis, basil yoghurt

Sherry Pickled Okra

bloody Mary vinaigrette, Cabrales blue cheese

Soups

Lavender-Wild Mushroom Purée

Chive oil

Chef's Daily Selection

Salads

Red Belgian Endive

rye berries, toasted filberts, Stilton vinaigrette

Jenny Lake Signature

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

Entrées

Seared Pacific Scallops

*rock salt roasted fingerling potatoes, bacon,
sweet corn nage*

Pan Seared Duck Breast

*toasted almond couscous
pomegranate glaze*

Lamb Shank

Armenian rice pilaf, clove gremolada

Free Range Chicken Breast

quince compote, Manchego-herb spätzle

Executive Chef Joshua Gayer

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