

## *Starters*

### *American Caviar*

*caraway crème, blinis, chives*

### *Wild Mushroom Galette*

*roasted red pepper emulsion, tarragon, chèvre*

### *Rosemary Gnocchi*

*Mornay, chanterelles, heirloom tomatoes*

### *Roasted Rhubarb*

*champagne sabayon, foie gras, apple-rhubarb puree*

## *Soups*

### *Sweet Potato-Ginger*

*Fuji apples, nutmeg crème fraîche*

### *Chef's Daily Selection*

## *Salads*

### *Shaved Muskmelon*

*lemon-poppy seed yoghurt, prosciutto*

### *Jenny Lake Signature*

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

# *Entrées*

## *Coq au Vin*

*porcini-Yukon potato puree,  
fresh berry jus*

*Tea Steamed Striped Sea Bass*  
*blood orange beurre blanc, warm fennel salad*

## *Grilled Prime New York*

*Chianti demi glace,  
chipotle roasted fingerlings*

## *Seared Lamb Loin*

*sweet potato flan,  
Kaffir lime-basil vinaigrette*

*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*