

## *Starters*

### *Seared Ahi Tuna*

*avocado panna cotta, miso vinaigrette*

### *Poached Bartlett Pear*

*Maytag blue cheese, hazelnuts, Napa cabbage*

### *Tomato-Basil Tartlet*

*leek cream*

### *Tempura Squash Blossoms*

*boursin cream, sweet potato filling*

## *Soups*

### *Fat Tire-Gruyere*

*hazelnut oil*

### *Chef's Daily Selection*

## *Salads*

### *Fried Oyster Salad*

*mixed greens, pancetta crisp, herb crêpe*

### *Jenny Lake Signature*

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

# *Entrées*

## *Fennel Pollen Dusted Wild Salmon*

*romesco vinaigrette,  
root vegetables*

## *Braised Veal Cheeks*

*beurre noisette potato puree,  
pinot noir demi-glace*

## *Grilled Elk Chop*

*wild mushroom risotto,  
huckleberry jus*

## *Free Range Pheasant Breast*

*sundried tomato orzo, apple-shallot jam  
walnut oil*

*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*