

# *Starters*

*Norwegian Goat Cheese Risotto*

*chive oil, arugula*

*Seared Foie Gras*

*caramelized peaches, brioche, orange blossom honey*

*Poached Bartlett Pear*

*Maytag blue cheese, hazelnuts, Napa cabbage*

*Seared Ahi Tuna*

*avocado panna cotta, miso vinaigrette*

# *Soups*

*Sweet Corn*

*smoked salmon*

*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*

## *Pan Seared Halibut*

*grapefruit beurre blanc,  
lemon grass braised greens*

## *Kurabota Pork Tenderloin*

*Granny Smith apple cornbread,  
cherry-balsamic reduction*

## *Braised Duck Leg*

*turnip confit, arugula, whole grain mustard,  
Grand Marnier glace*

## *Grilled Buffalo Tenderloin*

*cardamom potato purée, sage jus*

*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*