

Menu 1

🌀 *Appetizer* 🌀

Honey Cured Quail

herb salad, honey-wine vinegar, pine-nut sage brown butter

Braised Artichokes

Cipollini onions, pistachio dust, cumin broth

Slow Cooked Duck Egg

crispy pork belly, roasted green garlic vinaigrette, bitter Greens

Hamachi Sashimi

orange oil, cilantro, fennel and radish salad

🌀 *Soup* 🌀

Carrot Soup

citrus salad

Daily Selection

🌀 *Salad* 🌀

Jenny Lake Signature

vertical harvest baby spring mix, bumble bee cherry tomatoes

Honey Basil vinaigrette

Arugula and Beets

butternut squash vinaigrette, walnut salsa, chevre

❧ Entrée ❧

Grilled Bison Strip Loin

Tuscan style fingerling potatoes, salsa verde, aged balsamic

Lava Lake Lamb T-Bone

brown butter farro, lamb Jus, spiced Brussel sprouts

Pan Roasted Striped Bass

roasted tomato and fennel tortellini, garlic puree

Moroccan Roasted Vegetables

red charmoula, wilted beet greens, toasted almonds

Executive Chef Jenny Lake Lodge – Luke Biewick

Menu 2

🌀 *Appetizer* 🌀

Duck Rillette

carrot jam, sour-dough crostini, harissa aioli

Ahi Crudo

*thai chili coconut cream, cilantro, cucumber,
marinated heirloom cherry tomato*

Spiced Beets

*avocado puree, pumpkin seed crumble, carrot vinaigrette,
baby mustard greens*

Berbere-Crusted Scallop

cauliflower puree, pickled raisins, vadovan butter

🌀 *Soup* 🌀

Lentil Soup

Sprouted Lentils

Daily Selection

🌀 *Salad* 🌀

Jenny Lake Signature

*vertical harvest baby spring mix, bumble bee cherry tomatoes
honey basil vinaigrette*

Vertical Harvest Mustard Mix

dehydrated tomato, caramelized fennel, roasted shallot vinaigrette

❧ *Entrée* ❧

Herb Roasted Rack of Lamb

roasted eggplant emulsion, confit baby carrots, green charmoula

Smart Chicken Balotine

Chipolata force-meat, kombucha squash gnocchi, lavender brown butter

Indian Spiced Steelhead Trout

piquillo-almond puree, shaved cauliflower salad, savory quinoa granola

Charred Butternut Squash Tart

polenta, arugula salad, butternut squash chip, toasted hazelnut

Executive Chef Jenny Lake Lodge – Luke Biewick

Menu 3

🌀 *Appetizer* 🌀

Crispy Chicken Confit
Brussel sprouts, apple puree

Parsnip Risotto
oyster mushrooms, grilled frisee, crispy parsnip

Roasted Red Deer Shortloin
turmeric grapes, cucumber, cilantro, spicy harissa

Kampachi Crudo
carrot puree, cocoa nibs, vanilla pumpkin seed vinaigrette

🌀 *Soup* 🌀

Creamed Sunchoke
Zhung granola

Daily Selection

Salad

Jenny Lake Signature
baby spring mix, Vertical Harvest, bumble bee cherry tomatoes
honey basil vinaigrette

Celery Salad
feta, cured egg yolk, crispy duck confit

❧ *Entrée* ❧

Pan Roasted Bison Tenderloin

potato gnocchi, butter poached asparagus, onion pedals, sweet onion jus

Cherry Bourbon Glazed Wild Boar

sweet potato, amaretti crumble, pickled nectarine

Dill Dusted Meagre

potato croquette, green garlic butter, lemon caper-berry salad

Mushroom Pappardelle

asiago buerre fondu, portobello “bacon”

Executive Chef Jenny Lake Lodge – Luke Biewick

Menu 4

Appetizer

Bison Carpaccio

horseradish aioli, shaved radish, lemon oil

Pepper Crusted Scallop Sashimi

date leather, chorizo vinaigrette, panisse, bitter greens

Hudson Valley Foie Gras

pumpnickel crumb, chai spiced walnuts, golden raisins, carrot foam

Kombocha Squash Ravioli

Hungarian paprika, potato leek fondue, crispy salad

Soup

Golden Beet

Wilted beet greens

Daily Selection

Salad

Jenny Lake Signature

*vertical harvest baby spring mix, bumble bee cherry tomatoes
honey basil vinaigrette*

Seeds and Grains

*sprouted and cooked grains, butter leaf lettuce, pumpkin seed vinaigrette,
sunflower sprouts*

❧ *Entrée* ❧

Grilled Wagyu Hanging Tender

parmesan crusted asparagus, béarnaise sauce, shaved asparagus salad

Citrus Dusted Ahi

bok choy, dashi broth, olive oil poached yolk

Butter Roasted Moulard Duck Breast

eggplant date puree, arugula salad, sauce bigarade

Glazed Sun-Chokes

parsley puree, pickled sun-choke, crispy sun-choke

Executive Chef Jenny Lake Lodge – Luke Biewick

Menu 5

❧ *Appetizer* ❧

Pork Terrine

sour dough crostini, fennel agrodolce, sherry gastrique

Green Garlic Panisse

smoky harissa, burnt carrots, carrot top pistou

Lamb Ragù

porcini tagliatelle, chanterelle mushrooms, crème fraîche

Ono Carpaccio

truffle aioli, caper-berry, lemon relish, avocado mousse

❧ *Soup* ❧

Potato Leek Soup

fried leeks

Daily Selection

❧ *Salad* ❧

Jenny Lake Signature

*vertical harvest baby spring mix, bumble bee cherry tomatoes
honey basil vinaigrette*

Vertical Harvest Rebel Tomato Caprese

buffalo mozzarella, basil cress, coriander balsamic vinaigrette

❧ *Entrée* ❧

Herb Roasted Elk Chop

salt roasted potatoes, green bean almond salad, sauce romaine

Pan Seared Hawaiian Kampachi

confit baby beets, carrot puree, vanilla pumpkin seed vinaigrette

Moroccan Marinated Smart Chicken

confit shallot, roasted cauliflower, cumin wheat berries

Barley and Lentil Ragù

crispy sweet onions, tempura oyster mushrooms

Executive Chef Jenny Lake Lodge – Luke Biewick