

❧ *Appetizers* ❧

Scallop Sashimi

date leather, panisse, chorizo vinaigrette

Slow Cooked Egg

grilled asparagus, country sausage, pork brodo

Lockhart Beef Tartar

horseradish aioli, quail egg, caper

Brown Butter Mushrooms

sunflower pesto, arugula, Romano

❧ *Soup* ❧

Vegetable Stew

herb oil

Soup Du Jour

❧ *Salad* ❧

Jenny Lake Lodge Signature

organic herb spring mix, cherry tomatoes, croutons, honey basil vinaigrette

Caramelized Fennel Salad

frisée, cashew butter, orange, tarragon vinaigrette

❧ *Entrée* ❧

Grilled Strip Loin

Tuscan potatoes, asparagus salad, Romano, onion jus

Beet Pasta Ravioli

chèvre, roasted carrot emulsion, confit vegetables, tarragon

Dill Dusted Meagre

*potato croquette, Meyer lemon, caper berry herb salad,
charred scallion butter*

Chicken Ballotine

iron sausage, potato gnocchi, peas, pancetta cream

Executive Chef

Luke Biewick

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions. Kindly address any dietary restrictions to your server.

All menu items prepared using local and sustainable products as available. 