

❧ *Appetizers* ❧

Duck Tagliatelle

porcini pasta, cremini, crème fraiche

Pork Terrine

pickled pepper, fennel agrodolce, sherry gastrique

Kampachi Crudo

carrot purée, cocoa nibs, vanilla pumpkin seed vinaigrette

Berbere Crusted Scallop

cauliflower purée, pickled raisins, vadouvan butter

❧ *Soup* ❧

Purely by Chance Chicken Consommé

roasted squash

Soup Du Jour

❧ *Salad* ❧

Jenny Lake Lodge Signature

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

Seeds and Grains

arugula, cumin wheat berries, pea tendrils, popcorn, honey

❧ *Entrée* ❧

Wagyu Steak

summer bean salad, panzanella, béarnaise

Striped Bass

roasted fennel and tomato tortellini, garlic purée, lemon vinaigrette

Chicken Breast

corn purée, liver mousse, peas, chicken glaze

Roasted Farm Vegetables

pakoras, lemon relish, quinoa, red charmoula

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. 