

❧ *Appetizers* ❧

Ginger Charred Octopus

turmeric grapes, cucumber, cilantro, harissa

Vegetable Matignon

celery salad, seasonal vegetables, sauce bordelaise

Duck Rilette

carrot jam, crostini, Sicilian spiced aioli

Green Garlic Panisse

parsley pistou, yogurt, herb salad, roasted tomato vinaigrette

❧ *Soup* ❧

Spiced Carrot

chorizo oil

Cauliflower

pancetta

❧ *Salad* ❧


Jenny Lake Lodge Signature

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

Arugula and Beets

walnut salsa, chevre, butternut squash vinaigrette

*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. 

MENU 2

❧ *Entrée* ❧

Mussels and Sausage

Oaxaca chorizo, fettuccini, fennel and tomato salad, saffron broth

Rack of Lamb

roasted eggplant emulsion, confit carrots, green charmoula

Artichoke

fennel butter, roasted tomato, lemon relish, dill


Pork Cheeks

foie gras bread pudding, mustard greens, pickled apricot

Executive Chef

Luke Biewick

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