

❧ *Appetizers* ❧

Honey Cured Quail

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

Foie Gras Terrine

compressed apple, golden raisin, pumpernickel, carrot foam

Hamachi Sashimi

fennel, radish, orange oil

Scallop Dumplings

namasu vegetables, pickled mushrooms, mushroom soy broth

❧ *Soup* ❧

Lentil

cilantro

Soup Du Jour

❧ *Salad* ❧

Jenny Lake Lodge Signature

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

Caprese

heirloom tomato, burrata, basil, coriander balsamic

❧ *Entrée* ❧

Citrus Dusted Ahi

house pasta, kimchi, olive oil yolk, sorrel, dashi

Duck Breast

eggplant and date purée, arugula, orange, sauce bigarade

Lamb T-Bone

potato purée, charred onion, roasted tomato vinaigrette

Barley and Lentil Ragout

oyster mushroom, fennel, crispy onion

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. 