

~ Appetizers ~

Lockhart Beef Tartare

Panko fried yolk, caper, Dijon aioli, grilled house bread

Braised Pork Belly

Pickled apple slaw, brown butter shiromiso

Seared Scallop

Cauliflower puree, balsamic onions, crispy shallots

Heart of Palm Capellini

Bruleed oranges, Cara cara Fresno vinaigrette, pistachio dust

~ Soup ~

Soup Du Jour

Vegetarian

Seafood Bisque

Softshell crab, avocado, Fresno salsa

~ Salad ~

Jenny Lake Signature

Vertical Harvest sunflower sprouts, daikon, watermelon radish, edamame, sesame vinaigrette

Salt Roasted Baby Beets

Goat cheese, chili spiced walnuts, honey bourbon vinaigrette

❧ *Entrée* ❧

Lamb T-Bone

*Lime scented jasmine rice, blistered shishito, mint gremolata,
citrus gastrique*

Airline Chicken Breast

Celery root puree, pumpernickel rye stuffing, herb demi

Wild Seared Salmon

*Fingerling potatoes, pickled mustard seeds, wilted greens,
Meyer lemon beurre blanc*

Spinach Ravioli

Parmesan béchamel, ricotta, pine nuts, lemon basil pesto

Executive Chef

Natalie Genco

*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. 🌱