

## ❧ *Appetizers* ❧

### *Bone Marrow*

*Sundried tomato jam, pickled mustard seeds, grilled house bread*

### *Colorado Lamb Rack\**

*Israeli couscous, honey mint vinaigrette*

### *Blue Tiger Shrimp Ceviche\**

*Plantain chip, mango, wasabi tobiko*

### *Roasted Baby Beet Poke*

*Avocado, wonton, soy mirin glaze, black sesame, negi*

## ❧ *Soup* ❧

### *Soup Du Jour*

*Vegetarian*

### *Pheasant*

*Mushroom broth, wild rice, kale*

## ❧ *Salad* ❧

### *Jenny Lake Signature*

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

### *Iberico*

*Vertical Harvest greens, Iberico ham, gorgonzola, dill vinaigrette*

## ❧ Entrée ❧

### *Buffalo Ribeye\**

*Herbed fingerlings, broccolini, pickled blackberries, juniper demi*

### *Heluka Pork Tenderloin\**

*Spiced heirloom carrots, bourbon cherries, pecan dust*

### *Alaskan Pacific Halibut\**

*Fresh artichoke heart risotto, asparagus, prosciutto vinaigrette*

### *Heart of Palm Vermicelli*

*Aji Amarillo coconut cream, bruléed cara cara orange,  
edamame macadamia 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. 🌱