

## ~ Appetizers ~

### *Lockhart Carpaccio\**

*Parmesan, pine nuts, truffle aioli, Meyer lemon vinaigrette*

### *Veal Sweet Breads*

*Bacon tomato jam, soy vinaigrette*

### *Grilled Octopus*

*Carrot puree, brown butter saffron vinaigrette*

### *Smoked Mushroom Tempura*

*Black garlic ponzu, negi*

## ~ Soup ~

### *Soup Du Jour*

*Vegetarian*

### *Seafood Bisque*

*Soft-shell crab, avocado, Fresno salsa*

## ~ Salad ~

### *Jenny Lake Signature*

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

### *Buffalo Mozzarella Salad*

*Heirloom tomatoes, basil, Meyer lemon balsamic glaze*

## ❧ *Entrée* ❧

### *Venison Osso Buco*

*Parmesan polenta, braised tomato broth*

### *Airline Pheasant Breast*

*Foie potato puree, apple bacon hash, port demi*

### *Monkfish*

*Almond Israeli cous cous, spinach, tobiko beurre blanc*

### *Gorgonzola Ravioli*

*Port braised shallots, mushroom cream, walnut dust*

## *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. 🌱