

Appetizers

*Waygu Gyoza**

Goma ponzu

*Foie Torchon**

Black garlic marble, macadamia, quince vinaigrette

King Crab Claw

Mango Fresno salsa, aji Amarillo aioli

Grilled Jumbo Asparagus

Hollandaise, truffle

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

Buffalo Mozzarella salad

Heirloom tomatoes, basil, Meyer lemon balsamic glaze

Entrees

*Lockhart Beef (cut of the evening)**

Smoked yukon mash, wild mushrooms, truffle demi

Duck Leg Confit

Japanese sweet potato puree, brown butter braised cabbage, grilled orange gastrique

*Colorado Striped Bass**

Sweet corn Romanesco salad, leek cream

Jenny Lake Lager Polenta

Roasted tomatillos, pearl onion, serrano

Natalie Genco Executive Chef

**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. ♻️