

~ Appetizers ~

Bone Marrow

Sundried tomato jam, pickled mustard seeds, grilled house bread

Lamb Kofta

Garbanzo yogurt puree, cucumber mint salsa

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

Seafood Bisque

Softshell crab, avocado, serrano salsa

~ 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

Cabernet Franc, Yorkville Cellars, 2015, "Rennie Vineyard", Mendocino, CA 20

*Heluka Pork Tenderloin**

Spiced heirloom carrots, bourbon cherries, pecan dust

Cabernet Sauvignon, Carnard, 2014, "Throwback", Calistoga, CA 25

*Alaskan Halibut**

Fresh artichoke heart risotto, asparagus, prosciutto vinaigrette

Chardonnay, Schug, Carneros Estate, 2016, Napa, CA 19

Heart of Palm Vermicelli

*Aji Amarillo coconut cream, bruléed blood orange,
edamame macadamia pesto*

Pinot Gris, Navarro, Anderson Valley, 2016, Mendocino, CA 14

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. ♻️