

~ Appetizers ~

*Lockhart Carpaccio**

Parmesan, pine nuts, truffle aioli, Meyer lemon vinaigrette

*Chicken Liver Pate**

Huckleberry jam, pickled fennel slaw, grilled house bread

Grilled Octopus

Carrot puree, brown butter saffron vinaigrette

Smoked Mushroom Tempura

Black garlic ponzu, 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

Grilled Stone Fruit

Vertical Harvest greens, burrata, fig balsamic reduction

Entrée

Venison Osso Buco

Parmesan polenta, braised tomato broth

Malbec, Tentadora, 2013, Valle de Cafayate, Argentina, 18.

*Pheasant Breast**

Smoked potato puree, apple bacon hash, port demi

Red Blend, Monte Volpe "Primo Rosso," 2013, Mendocino, CA 15.

*Grouper**

Almond Israeli couscous, spinach, tobiko beurre blanc

Blanc de Blancs, Jacques Copinet, Champagne, France 21.

Gorgonzola Ravioli

Port braised shallots, mushroom cream, walnut dust

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

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. ♻️*