

## ~ Appetizers ~

### *Waygu Gyoza\**

*Goma ponzu, negi*

### *Foie Torchon\**

*Black garlic marble, macadamia crust, mango vinaigrette, grilled house bread*

### *King Crab Claw*

*Mango serrano salsa, aji Amarillo aioli*

### *Grilled Jumbo Asparagus*

*Brown butter hollandaise, truffle*

## ~ 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*

### *Mozzarella Salad*

*Heirloom tomatoes, basil, Meyer lemon balsamic glaze*

## ❧ *Entrée* ❧

### *Lockhart Bolognese*

*Linguine, wild mushrooms, shaved parmesan, black truffle*

*Cabernet Franc, Yorkville Cellars, 2015, Rennie Vineyard, Mendocino, CA 20.*

### *Duck Leg Confit*

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

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

### *Colorado Striped Bass\**

*Sweet corn romesco salad, leek cream*

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

### *Jenny Lake Lager Polenta*

*Roasted tomatillos, pearl onion, serrano, basil oil*

*Sauvignon Blanc, Teira, 2015 "Woods Vnyd" Dry Creek Valley, Sonoma, CA 12.*

## *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. ♻️*