

Appetizers

*Lockhart Beef Tartare**

Panko fried yolk, caper, Dijon aioli, grilled house bread

Braised Pork Belly

Pickled apple slaw, brown butter shiromiso

*Seared Scallop**

Cauliflower puree, balsamic onions, crispy leeks

Seared Heart of Palm

Pickled serrano, pineapple glaze

Soup

Soup Du Jour

Vegetarian

Seafood Bisque

Softshell crab, avocado, serrano salsa

Salad

Jenny Lake Signature

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

Salt Roasted Baby Beets

Goat cheese, chili spiced walnuts, honey bourbon vinaigrette

Entrées

Lamb T-Bone*

*Lime scented jasmine rice, blistered shishito, mint gremolata,
citrus gastrique*

Sauvignon Blanc, Teira, 2015 "Woods Unyd" Dry Creek Valley, Sonoma, CA 12

Chicken Breast

Celery root puree, pumpernickel rye stuffing, herb demi

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

Seared Wild Salmon*

Fingerling potatoes, pickled mustard seeds, wilted arugula,

Meyer Lemon beurre blanc

Pinot Noir, Cooper Hill, 2016, Willamette Valley, OR 16

Spinach Ravioli

Parmesan béchamel, ricotta, pine nuts, lemon basil pesto, crispy arugula

Cortese, Luigi Tacchino, 2016, Gavi, Piedmont, Italy 15

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. ♻️*