

## Appetizers

### *Colorado Lamb Rack\**

*Israeli couscous, almond, honey mint vinaigrette*

### *Rabbit Rilette*

*Pear champagne compote, smoked pistachio*

### *Ahi Tartare*

*Serrano aioli, masago, wonton*

### *Fried Zucchini Blossoms*

*Goat cheese, pistachio dust, basil, Meyer lemon vinaigrette*

## 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 Frisee\**

*Soft poached egg, grilled trout, shaved parmesan, truffle vinaigrette*

## ❧ *Entrée* ❧

### *Elk Tenderloin\**

*Wild mushrooms, red lentils, port fig gastrique*

*Merlot, Teira, 2013, "Woods Vineyard", Sonoma County, CA 14*

### *Seared Duck Breast\**

*Parsnip puree, shiromiso braised fennel, anise demi*

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

### *Lobster Tail*

*Dill linguine, roasted Vertical Harvest heirloom tomatoes,  
lobster roe butter*

*Champagne, Jacques Copinet, Blanc De Blancs, Champagne, France 21*

### *Saffron Risotto*

*Roasted baby vegetables*

*Aligoté, Domaine du Prieure, 2016, Burgundy, France 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. 🌱*