

## ~ Appetizers ~

### *Vegetable Summer Roll*

*fresh herbs and vegetables wrapped in rice paper, spicy peanut sauce*

### *Ahi Tuna Poke\**

*ginger soy dressing, tobiko, sesame, scallion, gem lettuce leaf*

### *Duck Confit Sweet Potato Croquette*

*pomegranate, allspice aioli*

### *Cracked Pepper Carter Country Carpaccio\**

*shaved parmesan, crispy onions, arugula, roasted garlic aioli, orange vinaigrette*

## ~ Soup ~

### *Soup Du Jour*

*vegetarian*

### *Duck Confit Chowder*

*applewood smoked bacon, summer corn, sweet onion*

## ~ Salad ~

### *Jenny Lake Signature*

*Vertical Harvest tomato, smoked blue cheese, toasted pine nut, spring greens, honey dijon vinaigrette*

### *Curry Dusted Chickpea*

*feta, cucumber, Vertical Harvest tomato, spring greens, lemon yogurt*

## ~ Entrée ~

### *Roasted Spaghetti Squash*

*crispy spiced tofu, brussel sprouts, coconut cauliflower puree, hemp seed basil pesto*

### *Roasted Half Poussin*

*charred leek celery root puree, rainbow chard, cranberry jus*

### *Salmon\**

*lemon gnocchi, Vertical Harvest tomato, bok choy, garlic shallot butter*

### *Grilled Lamb Rack\**

*basmati, wilted spinach and fresh mint, honey curried golden raisins*

## *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. 🌱