

## ~ Appetizers ~

### *Orange Scented Goat Cheese Arancini*

*goat cheese stuffed risotto, citrus aioli*

### *Scallop Carpaccio\**

*baby radish, chive oil, yuzu pearls, purple cabbage puffed quinoa, micro cilantro*

### *Pineapple Pork Belly*

*charred pineapple salsa, scallion*

### *Roasted Wild Mushrooms*

*parmesan foam*

## ~ Soup ~

### *Soup Du Jour*

*vegetarian*

### *Wild Mushroom and Sausage*

*purple kale, yukon, mushroom pork broth*

## ~ Salad ~

### *Jenny Lake Signature*

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

### *Prosciutto Pickled Peach*

*blackberry, brie, almond granola, honey white balsamic vinaigrette*

## ❧ *Entrée* ❧

### *Chia Polenta*

*nutritional yeast, roasted Vertical Harvest tomato, pickled pepper and fennel slaw, avocado lemon puree*

### *Duck Leg Confit*

*roasted beets, beet goat cheese risotto, fried herbs*

### *Grilled Octopus*

*apple chorizo fingerlings, orange roasted Vertical Harvest tomato, mint chimichurri*

### *Elk Strip Loin\**

*sweet potato spiced gnocchi, grilled purple kale, maple demi, crushed macadamia*

### *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. 🌱