

~ Appetizers ~

Crispy Avocado

balsamic teriyaki

*Pacifico Striped Bass Crudo**

bruleed grapefruit, grapefruit brown butter vinaigrette, soy pearls

*Duck Liver Pate**

caramelized onion, pickled blackberry, crispy thyme, crostini

*Wagyu Tataki**

shaved parmesan, pine nut, arugula, truffle vinaigrette

~ Soup ~

Soup Du Jour

vegetarian

Rock Shrimp Bisque

rock shrimp, lobster tomato cream, smoked paprika oil

~ Salad ~

Jenny Lake Signature

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

Caesar

*shaved parmesan, sesame crouton, butter lettuce, caesar dressing, bonito
flake*

❧ *Entrée* ❧

Chickpea and Fresh Herb Falafel

cayenne roasted heirloom carrots, lemon olive oil spinach, feta crumble, lemon yogurt

Jidori Chicken Breast

brown rice, wild mushrooms, truffle jus

Seared Scallops

duck confit white bean cassoulet, broccolini

Port Braised Wagyu Shortrib

smoked blue cheese polenta, apple arugula slaw, raspberry white balsamic vinaigrette

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. 🌱