

~ Appetizers ~

Roasted Beet and Citrus Carpaccio

ricotta goat cheese, pecan crumble, bourbon honey

King Crab Merus

togarashi yuzu butter, radish sunomono

Seared Foie

brioche French toast, maple pistachio mint pesto

Carter Country Beef Tartare

caper, mustard seed, shallot, lemon olive oil crostini, dijon aioli

~ Soup ~

Soup Du Jour

vegetarian

Wild Mushroom and Sausage

purple kale, tomato pork broth

~ Salad ~

Jenny Lake Signature

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

Heirloom Tomato

*fresh mozzarella, pistachio crumble, spring greens, chive oil, balsamic
teriyaki*

❧ *Entrée* ❧

Pineapple Miso Summer Squash

amaranth, wild rice, edamame, cabbage, sesame, scallion, ponzu

Heluga Pork Loin

apple Yukon gratin, grilled bok choy, horseradish cracked pepper cream

Roasted Lobster Tail

artichoke heart risotto, crispy capers, sundried tomato butter

Carter Country Filet

*veal bone marrow infused rosemary red potatoes, grilled jumbo asparagus,
cracked pepper demi*

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. 🌱