

~ Appetizers ~

Mozzarella Stuffed Zucchini Blossom
citrus marinara

Spicy Salmon Endive
avocado, masago, scallion, sambal aioli

Jerk Pork Belly Wonton
salsa verde

Smoked Bone Marrow
caramelized onion apple bacon jam, rosemary olive oil crostini

~ 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*

Citrus
*grapefruit, orange, pomegranate, pickled fennel, goat cheese, spring greens,
basil lavender vinaigrette*

❧ *Entrée* ❧

Saffron Red Lentils

Vertical Harvest tomato, artichoke heart, Kalamata olive, shallot, basmati rice, grilled greens

Whole Roasted Quail

rabbit sausage and brioche stuffing, grilled purple kale, shallot jus

Pacifico Striped Bass

cracked pepper linguine, wild mushrooms, truffle béchamel, parmesan, shaved truffle

Buffalo New York Strip

hatch green chili Yukon mash, roasted brussel sprouts, smoked tomato 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. ♻️