

🌀 *Appetizers* 🌀

Chicken Liver Pâté

Cherry rosemary compote, crostini

*Salmon Crudo **

Pink grapefruit gelée

Kale Potato Croquette

Romesco herbed

Pickled Beet Carpaccio

*Whipped chèvre, lemon scented rocket,
pumpkin seed brittle*

🌀 *Soup* 🌀

Soup Du Jour

Vegetarian

Ivory Carrot & Ginger

Chive oil

🌀 *Salad* 🌀

Jenny Lake Signature

*Rocket, blue berries, spiced walnuts, pickled red onion,
house-made farmer cheese, dijon caper vin*

Apple Fennel Salad

Pickled fennel, granny smith apple, fresno chili, basil mint vin

❧ *Entrée* ❧

Piedmontese Beef Strip Loin *

Smoked yukon potato purée, charred broccolini, marrow butter

Eggplant Tomato Gratin

Chard, basil crumb

Pan Seared Pheasant *

Wild rice, mushroom ragout, tarragon cream

Roasted Whole Idaho Trout *

Grilled lettuce, charred lemon

❧ *Dessert* ❧

Cheese Board

Chef selection of locally sourced cheese

Crème Burlee

Vanilla bean, fresh berries

Cookies & Ice Cream

*Chocolate chip cookies,
choice of vanilla or chocolate ice cream*

Executive Chef

Nonelius

*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. ♻️