

## ❧ *Appetizers* ❧

### *Grilled Asparagus*

*Brown butter hollandaise*

### *Charcuterie & Cheese Board*

*Locally sourced meats and cheeses*

### *Summer Vegetable Tart*

*Brie fonduto*

## ❧ *Soup* ❧

### *Soup Du Jour*

*vegetarian*

### *Vichyssoise*

*Potato, leek*

## ❧ *Salad* ❧

### *Jenny Lake Signature*

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

### *Niçoise \**

*Honey smoked salmon, heirloom tomato, snap beans, 6 minute egg*

## ❧ Entrée ❧

### *Pan Seared Duck Breast* \*

*White bean purée, garlic, scape, kale relish, blackberry balsamic*

### *Grilled Branzino* \*

*Vegetable hash, lemon, caper*

### *Pork Osso Bucco* \*

*Zucchini, huckleberry*

### *Rabbit Roulade*

*Broccolini, baby carrot, blueberry gastrique*

## ❧ Dessert ❧

### *Vanilla Chai Affogato*

*House vanilla, espresso*

### *Panna Cotta*

*Honey goat cheese, huckleberry coulis*

### *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. 🌱