

❧ *Appetizers* ❧

Salmon Confit *

Heirloom baby potatoes, grilled crostini

Mushroom Risotto

Barley, pecorino, duxelle

Venison Tartare *

Quail egg

Pork Belly

Bacon velouté, granny smith apple

❧ *Soup* ❧

Soup Du Jour

vegetarian

Summer Squash

Root vegetable hash, chive oil

❧ *Salad* ❧

Jenny Lake Signature

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

Burrata

Heirloom tomato, balsamic glaze

❧ Entrée ❧

Chèvre Ravioli

Tarragon cream, capers

*Colorado Striped Bass **

Picatta, linguine

*Grilled Lamb Rack **

Purple carrot purée, port reduction,

*Roasted Half Poussin **

Sweet potato purée, rosemary herb butter

❧ Dessert ❧

Vegan Mexican Pots de Crème

Coconut whip cream

Banana Carmel Crêpe

Sweet pecan cream cheese filling, banana caramel sauce

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. 🌱