

❧ *Appetizers* ❧

Rabbit Rilette

Stone ground mustard, crostini

Bao Bun

Red lentils, apple, sage

Sweet Potato Gnocchi

Pecorino cream sauce

Hudson Valley Foie Gras Mousse

Figs, port reduction

❧ *Soup* ❧

Soup Du Jour

vegetarian

Chilled Peach Gazpacho

Tarragon oil

❧ *Salad* ❧

Jenny Lake Signature

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

Spring Greens

Scallion, radish, mint, lemon cream

❧ *Entrée* ❧

Raviolo

Camembert cream, chard

*White Tail Venison Medallion **

Cherry demi, duroc-heirloom potato hash

Duroc Pork

Ragu, pappardelle

*Duck Poached Skuna Bay Salmon **

Asparagus, chive, pea shoot

❧ *Dessert* ❧

Whiskey Ginger

*Whisky mousse atop spice cake
garnished with a ginger meringue & lime gelée*

Pâté a Choux Plate

Choux pasties filled with crème brûlée chantilly

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. ♻️*