**Appetizer**

**Smoked Foie Gras**

Hudson Valley Foie| Grilled Sourdough | Candied Pear | Port Reduction

**Grilled Oysters\***

Fresno Chili Sauce | Grilled Lemon | Raifort

**Wagyu Tartare\***

Nebraska Ranch Beef | Quail Egg | Baguette

**Asparagus Fritter**
Bechemel Croquette | Vertical Harvest Greens | Dill Yogurt

**Soup**

**Three Sisters**

Trio Of Squash, Corn, White Bean | Tomato Broth | Scallion

**Soup du Jour**

**Salad**

**Jenny Lake Signature**

Vertical Harvest Petite Greens | English Cucumber | Heirloom Tomato | Red Onion | Garlic Crouton | Red Wine Vinaigrette

**Foraged Salad**

Mesclun Greens | Fried Mushroom | Toasted Walnut | Seasonal Berries | Crumbled Chevre | Huckle Berry Balsamic

**Entrée**

**Bison Strip Steak\***

Durham Ranch Bison | Aged Cheddar Potato Puree | Brussel Sprout Hash | Berry Coulis

**Hay Roasted Chicken**

Wild Rice Pilaf | Garlic Chard | Braised Onion Veloute

**Filet of Idaho Trout**

Tri-Color Quinoa | Butternut Squash | Blood Orange Foam

**Grilled Cauliflower Steak**

Roasted Red Pepper Risotto | Cashew Parmesan Sauce

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS Our establishment offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consumer for people with peanut, tree nut, soy, milk, egg or wheat allergies.

Executive Chef Jedediah Dzimiera