**Appetizer**

**Sausage Charcuterie**

Sauterne | Venison & Blueberry | Pheasant & Cognac | Cornichons | Grain Mustard

**Chicken Roulade**

Whipped Feta | Wilted Spinach | Veloute

**Elk Medallion\***

Rocky Mountain Elk | Huckleberry Reduction | Spring Greens

**Tempura Squash Blossom**   
Boursin Cheese | Siracha Rémoulade

**Soup**

**Golden Cauliflower**

Roasted Garlic & Thyme | White Cheddar | Tobacco Onion

**Soup du Jour**

**Salad**

**Jenny Lake Signature**

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

**Charred Broccolini**

Toasted Almond | Crispy Onion | Orange Vinaigrette

**Entrée**

**Rack of Lamb\***

Colorado Lamb Chop | Red Bliss Potato | Spinach | Merlot Jus

**Steel Head Trout**

Riverence Red Trout | Crispy Persian Rice | Broccolini | Grapefruit Beurre Rouge

**Apple Smoked Duck Breast\***

Popcorn Polenta | Heirloom Carrot | Charred Orange

**Mushroom Bourguignonne**

Cremini | Olive Oil Confit Potato | Watercress Salad

\*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