

## Appetizer

### *Wild Game Carpaccio*

*Pickled Shallot | Caper | Mesquite Aioli  
Merite Reserve, Merlot, Wrattontully, AUS*

### *Pheasant Brochette*

*Chokecherry Chutney | Black Walnut Puree  
Nicolas Potel, Bourgogne, Burgundy, FR*

### *Poached Prawn*

*Avocado Tomato Relish | Grilled Lemon  
Domaine Masson-Blondelet, Thauvenay, Sancerre, FR*

### *Potato Latkes*

*Crème Fraîche | Chive Caviar | Brown Sugar Apple  
Capitello, Sauvignon Blanc, Marlborough, NZ*

## Soup

### *Harira*

*Red Lentil | Garbanzo Bean | Tomato Broth | Chard  
Yorkville Cellars, Cabernet, Rennie Vineyards, Mendocino, CA*

### *Soup du Jour*

## Salad

### *Jenny Lake Signature*

*Butter Lettuce | Cherry Tomato | Pickled Onion & Carrot |  
English Cucumber | Honey Mustard Vinaigrette  
Charles Smith, "Kung Fu Girl", Riesling, CA*

### *Foraged Salad*

*Watercress | Wild Mushroom | Huckleberry | Goat Cheese |  
Toasted Pine Nut | Wild Blueberry Vinaigrette  
Atera, "Skid Rose", Mendocino, CA*

## Entrée

### *Cedar Braised Wagyu Zabuton\**

*Roasted Sugar Beet | Parsnip Puree | Two Mountain Jus  
Carnivor, Bourbon Barrel Aged Cabernet Sauvignon, CA*

### *Veal Chop*

*Thyme Spaetzle | Red Cabbage | Sauce Robert  
Jackson Hole Winery, Pinot Noir, Russian River Valley, CA*

### *Lobster Tagliatelle*

*Sumac Pasta | Sorrel | Morel Cream  
Merry Edwards, Sauvignon Blanc, Russian River Valley, CA*

### *Summer Ratatouille*

*Parmesan Polenta | Braised Tomato | Heirloom Squash  
Gerard Bertrand, Cotes de Roses, Languedoc, FR*

- 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.