

Appetizer

Steak Tartare*

*Rainbow Trout Roe | Fried Caper | Grilled Baguette
Don Pascal, "Coastal", Juanico, UR*

Lamb Paupiette*

*Cannellini Bean | Spinach | Sassafras Jus Lie
Jackson Hole Winery, "The Outlaw", Dry Creek Valley, CA*

Broiled Oyster*

*Roasted Garlic Ghee | Chervil | Meyer Lemon
Herxheim am Berg Grauburgunder, Pfalz, GER*

Squash Blossom

*Boursin Cheese | Rouille Sauce
Domaine du Prieure, Cremant de Bourgogne, Brut, Burgundy, FR*

Soup

Potato Kale

*Idaho Potato | Lacinato | Wild Rice Broth
Heymann-Lowenstein Schiefertaessen, Riesling, Mosel, GER*

Soup du Jour

Salad

Jenny Lake Signature

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

Melon Panzanella

*Frisée | Ciabatta | Mozzarella | Oak Aged Balsamic
Joseph Cattin Alasce, "Hatchbourg", Grand Cru, FR*

Entrée

*Bison Filet**

*Confit Red Bliss | Farm Egg | Asparagus
Nicolas Potel, Bourgogne, Burgundy, FR*

Confit Chicken

*Meyer Lemon Frisee | Rainbow Carrot | Citrus Supreme
Chateau Michele de Montaigne, Bergera Blanc de Montaigne, FR*

*Grilled Salmon**

*Pearl Barley | Wax Bean | Sage Beurre Noisette
Domaines LaFlage, Miraflores Rose, Languedoc, FR*

Baked Brie

*Green Lentil | Whipped Cauliflower | Wild Berry Wojapi
The Federalist, Merlot, Lodi, CA*

- 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 C.C.C