

Appetizer

*Wagyu Asada**

Nebraska Ranch Flat Iron | Grilled Pineapple Chutney

Duck Leg Confit

La Belle Duck | Cassolette | Gherkin Relish

*Diver Scallop**

Wild Atlantic Scallop | Melba Toast | Blood Orange Maltaise

Morning Dew Mushroom

Beurre Noisette | Whole Milk Ricotta | Ground Sage

Soup

Smoked Turkey

Wild Rice | Brunoise Carrot | Scallion

Soup du Jour

Salad

Jenny Lake Signature

*Petite Greens | Morning Dew Mushroom | Whole Milk Ricotta |
Toasted Pine Nut | Huckleberry | Greek Yogurt Fruit
Emulsion*

Rye Berry Tabbouleh

*Arugula | Heirloom Tomato | English Cucumber | Shallot |
Chervil Vinaigrette*

Entrée

*Helunka Pork Chop**

Black Eyed Peas | Brussel Sprout Hash | Granny Smith Apple

*Long Island Duck Breast**

Popcorn Polenta | Carrots & Chard | Luxardo Cherry

*Filet of Idaho Trout**

Rye Berry Pilaf | Garlic Sorrel | Blood Orange Beurre Blanc

Balsamic Asparagus

Red Bliss Potato | Crook Neck Squash | Garlic Oil

- 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