

## ❧ *Appetizers* ❧

### *Crispy Chicken Confit*

*brussels sprouts, apple purée, brown butter almond*

### *Ahi Carpaccio*

*avocado mousse, lemon relish, truffle aioli*

### *Red Deer Shortloin*

*onion soubise, quinoa granola, compressed cucumber, cilantro*

### *Potato Gnocchi*

*oyster mushroom, arugula, asiago fondue*

## ❧ *Soup* ❧

### *Curried Seafood Stew*

### *Soup Du Jour*

## ❧ *Salad* ❧

### *Jenny Lake Lodge Signature*

*organic herb spring mix, cherry tomatoes, croutons, honey basil vinaigrette*

### *Celery Salad*

*arugula, crispy duck confit, egg yolk*

## ❧ Entrée ❧

### *Kampachi*

*carrot purée, confit beets, vanilla pumpkin seed vinaigrette*

### *Lamb Ragú*

*porcini tagliatelle, farm vegetables, crème fraîche*

### *Spaghetti Squash Tart*

*polenta, arugula, apple, cashew*

### *Lockhart Cattle Company Beef*

*Tuscan fingerling potato, salsa verde, aged balsamic*

## *Executive Chef*

*Luke Biewick*

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness if you have certain medical conditions. Kindly address any dietary restrictions to your server.

All menu items prepared using local and sustainable products as available. 