**Appetizer**

**Seared Tuna\***

Tuxedo Sesame Seed | Watermelon Radish | Ponzu Jelly

**Wagyu Skirt Steak\***

Sauteed Leek Greens | Chimichurri

**Duck Pastrami**

La Belle Duck | Mission Fig | Slide Ridge Honey | Chevre

**Heirloom Carrot Hummus**   
Tri Color Carrot | Tahini | Pita Bread

**Soup**

**Golden Beet**

Slide Ridge Honey Vinegar | Roasted Beet | Tarragon

**Soup du Jour**

**Salad**

**Jenny Lake Signature**

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

**Niçoise\***

Yellow Fin Tuna | Red Potato | Marinated Olive | Haricot Vert

**Entrée**

**Venison Wellington\***

Whipped Pea | Boursin Potato | Candied Beet | Cognac Duxelles Sauce

**Poached Lobster**

Tagliatelle Pasta | Asparagus | Lemon Beurre Blanc

**Cast Iron Pork Chop\***

Black Eyed Peas | Tart Apple & Endive | Thyme Brown Butter

**Vegetable Gnocchi**

Spring Vegetables | Merula Olive Oil | Parmesan

\*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