**Appetizer**

**Roasted Bone Marrow**

Pork Belly Marmalade | Grilled Crostini

**Seared Scallop\***

Diver Scallop | Rock Shrimp Risotto | Meyer Lemon

**Chicken & Haumi Brochette**

Jidori Chicken | Cherry Tomato | Seared Cheese

**Beet Root Carpaccio**   
Champagne Pickle | Horse Radish Cream | Petite Green

**Soup**

**Fourmade**

Provencal Herbs | Garbanzo Bean | Turmeric Tuille

**Soup du Jour**

**Salad**

**Jenny Lake Signature**

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

**Wilted Spinach**

Red Onion | Bacon | Hard Cooked Egg | Warm Cider Vinaigrette

**Entrée**

**Grilled Elk Tenderloin\***

Sweet Potato Puree | Garlic Haricot Vert | Blackberry Demi-Glace

**Confit Duck**

Muscovy Duck | White Bean Cassoulet | Roasted Root Vegetable

**Colorado Striped Bass\***

Barley Corn Salad | Lemon Butter | Caper Berry

**Pasta Burrata**

Spinach Linguini | Heirloom Tomato | Warm Mozzarella

\*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