**Appetizer**

**Crispy Pork Belly**

Beeler’s Farm Pork | Brown Sugar Apple Puree | Mustard Frisée

**Pacific Caviar\***

White Sturgeon | Scallion Blini | Crème Fraiche | Micro Chive

**Bison Boulette**

Durham Ranch Bison | Herb de Provence | Espagnole Crème

**Panisse**   
Chickpea Polenta Frites | Romesco

**Soup**

**Water Cress & Spinach**

Vertical Harvest Pepper Cress | Crème | Toasted Pine Nut

**Soup du Jour**

**Salad**

**Jenny Lake Signature**

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

**Chicory Waldorf**

Belgian Endive | Honey Crisp Apple | Walnut

**Entrée**

**Basted Filet\***

Lyonnaise Potato | Carrot Puree | Bordelaise

**Pheasant & Morels**

Sous Vide Airline Breast | Thyme Couscous | Julienne Zucchini | Morel Cream

**Grilled Salmon\***

Skuna Bay Salmon | Dill Farro | Broccolini | Citrus Emulsion

**Braised Lentil**

Beluga Lentil | Roasted Squash | Baked Goat Cheese

\*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