

## Appetizer

### *Tournedos Rossini\**

*Hudson Valley Foie | American Wagyu | Thyme Crouton |  
Madeira Demi-Glace  
Yorkville Cellars, "Richard the Lion Heart", Medocino, CA*

### *Breast of Quail*

*Local Honey | Brussels | Pancetta  
Nicolas Potel, Bourgogne, Burgundy, FR*

### *Seared Diver Scallop\**

*Cashew Risotto | Valencia Jus Lie  
Joseph Cattin Alsace, "Hatchbourg", Grand Cru, FR*

### *Tomato & Onion Tart*

*Heirloom Tomato | Vidalia Onion | Basil Ricotta  
Captain Gagernot, "Les Geuglottes", Burgundy, FR*

## Soup

### *Wild Mushroom Brie*

*Chanterelle Mushroom | Thyme Roasted Shallot  
Chateau Ste. Michelle, Sauvignon Blanc, Columbia Valley, WA*

### *Soup du Jour*

## Salad

### *Jenny Lake Signature*

*Butter Lettuce | Cherry Tomato | Pickled Onion & Carrot |  
English Cucumber | Honey Mustard Vinaigrette  
Charles Smith, "Kung Fu Girl", Riesling, WA*

### *Grilled Peach Salad*

*Frisee | Blueberry | Toasted Walnut | Crumbled Feta |  
Greek Yogurt Balsamic  
Harvey & Harriet, Red Blend, CA*

## Entrée

### *Wagyu Ribeye\**

*Golden Potato | Garlic Asparagus | Merlot Butter  
The Federalist, Merlot, Lodi, CA*

### *Chicken Fricassee*

*Wild Rice Pilaf | Mushroom Velouté  
Jackson Hole Winery, Pinot Noir, Russian River Valley, CA*

### *Filet of Idaho Trout\**

*Smoked Hominy | Swiss Chard |  
Sorrel Sauce*

*Lamblin & Fils, Chardonnay, Bourgogne Blanc AOC, FR*

### *Roasted Acorn Squash*

*Tri-Color Quinoa | Chokecherry | Walnut | Greek Yogurt  
Alexana, Willamette Valley, OR*

- 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.