

Appetizer

Bison Short Rib

*Braised Sunchoke | Macerated Blackberry
Jackson Hole Winery, "The Outlaw", Dry Creek Valley, CA*

Smoked Duck*

*Sauteed Leek | Whiskey Cherry Compote
The Federalist, Merlot, Lodi, CA*

Broiled Walleye*

*Roasted Corn | Green Chili Cream
Shug, Sauvignon Blanc, Sonoma Coast, CA*

Roasted Garlic Hummus

*Grilled Pita | Crudit e
Antigal, "Aduentus", Red Blend, Unco Valley, Mendoza, AR*

Soup

Roasted Tomato Feta

*San Marzano Tomato | Mico Basil
Erste & Neue, Pinot Grigio, Alto Adige, IT
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

Mediterranean

*Arugula | Plum Tomato | Kalamata | Cucumber | Shallot
Oregano Olive Oil & Red Wine Vinaigrette*

Pink Flamingo, Gris de Gris Rose, Languedoc, FR

Entrée

*Rack of Lamb**

Mint Couscous | Zucchini | Chocolate Cherry Mole

Antonin Guyon, La Dame de Vergy, Burgundy, FR

Smoked Chicken

Harissa Cauliflower | Mustard Greens | Honey Gastrique

Jackson Hole Winery, Chardonnay, Russian River Valley, CA

*Dover Sole**

Bulger Wheat Salad | Watercress | Lemon Velouté

Chateau Michele de Montaigne, Berga Blanc de Montaigne, FR

Forest Mushroom

Porcini Arborio | Hen of the Woods | Duxelles Creme

Ratti, Ochetti, Nebbiolo, Piedmont, IT

- 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 C.C.C