

\$50 MENU

Jackson Hole Restaurant Week
May 16-23 - 2025



STARTER

MUSHROOM TOAST

White Balsamic Vinaigrette, Shaved Pecorino, Dried Cranberries, Pepitas

SALAD

MIXED GREEN SALAD GF

Mixed Greens, Roasted Tomatoes, Grilled Corn, Cucumber,
Honey White Balsamic, Herb Goat Cheese

ENTRÉE

(Choice of one)

CURRIED RAINBOW TROUT

Poblano and Bamboo Shoot Stuffed Grilled Trout, Green Curry Paste,
Jasmine Rice, Thai Red Curry, Napa Kimchi, Smoked Marcona Almonds,
Micro Cilantro

TRUFFLE PASTA

House Made Pasta, Truffle Cream Sauce, Roasted Mushrooms, Shaved
Cheese, Arugula, Perfect Egg*

FRIED CHICKEN

Buttermilk Chicken, 3 Cheese Mornay, Cavatappi Noodles, House Made
Hot Sauce, Honey-Pepper, Pickled Red Onion, Fresno

PORK RIBEYE

Jalapeno & Cilantro Marinade, Creamy Israeli Couscous, Spring Onion,
Miso Butter, Roasted Corn Salsa, Hoisin Pork Glaze, Pickled Blueberries

DESSERT

CHOCOLATE FLOURLESS CAKE (GF)

Ice Cream, Vanilla Anglaise, Coffee Glaze, Chocolate Ganache

GF = Gluten Free

Serving locally sourced products

*Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs, may increase your risk of foodborne
illness.



GIFT CARDS AVAILABLE