



HENRY'S FORK LODGE

Appetizers

Roasted Butternut Squash Soup, Crème Fraîche, Spiced Pecans



*Butter Lettuce, Roasted Plums & Beets, Red & Yellow Grape Tomatoes,
Spiced Nuts, Mango Vinaigrette*



*Roasted Alaskan halibut cheek served with a parsnip apple puree, chive oil,
and grilled trumpet and beech mushrooms*

Entrées

*Pan Seared Diver Scallops, Smoked Yukon Potato Puree, Tomato
and Olive Escabeche, Grilled Green Onions*

Suggested Wine: Cakebread Cellars Chardonnay



*Juniper Berry Rubbed Duck Breast, Saffron Risotto, Braised Cabbage,
Black Fig Balsamic Reduction*

Suggested Wine: Elizabeth Spencer Cabernet Sauvignon



*Oven Roasted New Zealand Lamb Rack, Chickpea & Onion & Fennel Stew,
Curried Yogurt Sauce, Nectarine Mint Demi Glace, Peas, Fava Beans*

Suggested Wine: T-Vine Syrah



*Grilled Wagyu New York Strip Steak, Roasted Brussel Sprouts,
Caramelized Onion & Chanterelle Mushroom & Potato Confit Hash,*

Red Wine Beef Sauce

Suggested Wine: Dumol Pinot Noir



We are proud members of the Seafood Choices Alliance.

*SCA's mission is to mobilize market forces in the global seafood sector, catalyzing positive action
in support of ocean conservation.*