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THE  
**WHISTLING  
GRIZZLY**  
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WYOMING INN JACKSON HOLE

**Happy Valentine's Day! - 3 courses \$80 per guest**

**Appetizers**

**Soup**

**Winter Market Salad**

Seasonal Baby Vegetables, Ricotta Salata, Pepitas, Garlic, Dijon Vinaigrette

**Jumbo Garlic Shrimp**

Garlic, White Wine, Piquillo Butter, Fresh Herbs, Grilled Crostini

**Elk Tartare**

Mushroom Duxelle, Quail Egg, Parmesan Crisp, Pomegranate Reduction, Fresh Herbs

**Wyoming Cowboy Pops**

Braised Beef Short Rib, Wyoming Slaw, Chive Oil, Au-jus

**Seared Sea Scallops**

Pecorino Risotto, Parm Tuiles, Orange Fennel Beurre Blanc

**Entrées**

**Local Wyoming Prime Cut Ribeye**

16oz Boneless Cut, Brown Butter Sauce, Whipped Potatoes

**\$20 Add on**

**Red Wine Marinated Rocky Mountain Elk Tenderloin\***

Confit Fingerling Potatoes, Grilled Asparagus, Boursin Cream, Huckleberry Gastrique

**22oz Braised Grand Teton Lamb Shank**

Farro Risotto, Roasted Root Vegetable, Juniper-Port Demi-Glaze

**Alaskan Arctic Char\***

Roasted Heirloom Carrots, Warm Gribiche Sauce, Whole Grain Mustard,  
Wilted Greens

**Kurobuta Pork Chop\***

Ancho Chili-Sweet Potato Purée, Crispy Brussels Sprouts, Pomegranate,  
Pineapple Mostarda

**Dessert**

**Chocolate Panna Cotta**

Apple Cherry Compote, Biscotti

**Flourless Chocolate Torte**

Crème Chantilly, Chocolate Sauce, Fresh Berries

**Gelato/Sorbet**

Daily Selection

**Haderlie Farms Carrot Cake**

Cream Cheese Frosting, Toasted Walnut

\*Notice: Consuming undercooked meat and eggs could be potentially hazardous to your health.

20% gratuity may be added to parties of 5 or more

-Executive Chef Matthew Viereck-