

The Wildflower Dinner Menu

STARTERS

APPETIZER


 PENN COVE MUSSELS
tomatoes • fennel • garlic • Hoegaarden beer

SEARED SONOMA FOIE GRAS
strawberry-rhubarb tart • passion fruit gastrique

 TUNA AND SALMON TARTAR
capers • tomatoes • quail eggs • sherry soy vinaigrette

CRISPY MARINATED SCALLOPS
frise and fennel salad • tomato chili vinaigrette

 CHAR SIU PORK BELLY
glazed pineapple • micro greens

 WILD MUSHROOM AND GOAT CHEESE TART
puff pastry shell • parsnip puree

SOUP


DOUBLE CHICKEN CONSOMME
chicken ballotine • five spice crème fraiche

BORSCHT
roasted beet soup • pickled beet salad • triple cream fromage


SALAD

 SPINACH SALAD
red wine poached egg • pancetta crisp • warm bacon vinaigrette

TRIO OF LENTILS
grilled andouille sausage • caramelized pearl onions • crawfish and goat cheese sauce

 MIXED GREEN SALAD
oven dried tomatoes • cucumber • chick pea cracker • balsamic dressing

JICAMA AND CARROT CURRY SALAD
micro arugula • citrus pearls • golden raisins


 CAESAR SALAD
roasted garlic dressing • herbed parmesan croutons • Parmesan flan

Rahm Fama
Executive Chef

Chef de Cuisine
Justin Kalaluhi

Aaron O'Conner
Restaurant Manager

LAND

 BEEF AND CHORIZO STUFFED MEATLOAF
Bone marrow • potato and carrot puree • wilted spinach

GRILLED 28 DAY DRY AGED NY STRIP
lyonnaise potatoes • roasted chanterelles • sauce colbert

 “FOUR STORY HILL FARMS” CHICKEN CONFIT AND MUSHROOM POT PIE
Chanterelle mushrooms • porcinis • English peas • carrots • cream

MOLE-RUBBED SOUTH TEXAS ANTELOPE FILLET
fresh corn polenta • huitlacoche popcorn • candied red dragon baby carrots


SEA


 SALMON “PRETZEL” COOKED IN COURT BULLION
feta • tomato • soft polenta • kale • lemon butter sauce

HALIBUT EN PAPILOTE
braised leaks • tomatoes • fingerling potatoes

SEARED YELLOW FIN TUNA
shitake mushrooms • baby bok choy • butternut squash • miso broth

GARDEN

 FIVE ONION RISOTTO
roasted onion • baby carrots • spinach foam

 CORN AND MASCARPONE RAVIOLIS
cherry tomatoes • grilled scallions • sauce verge

SIDES

Roasted Fingerling Potatoes
Baby Bok Choy
Creamed Spinach

Roasted Mushrooms
Herbed Risotto
Soft Polenta

APPETITE FOR LIFE 

A sustainable cuisine program that integrates sustainably sourced organic, natural, seasonal, local and regional food and beverage components.