

The Wildflower Dinner Menu

STARTERS

APPETIZER

PAPRIKA CRUSTED AHI TUNA
served rare • cucumber • fresh lime • sea salt
\$16

PENN COVE MUSSELS
carrot ginger sauce • English peas
\$15

VIETNAMESE SPRING ROLL AND SAWAGANI CRAB
julienne vegetables • ponzu sauce
\$14

FOIE GRAS AND DUCK RILLET CROSTINI
grilled peach • burnt honey balsamic
\$24

CHERRYSTONE CLAMS ROCKEFELLER
sautéed spinach • Pernod • hollandaise sauce • Parmesan cheese
\$18

LOBSTER AND VEGETABLE TEMPURA
lobster soy miso broth
\$18

WILD MUSHROOM AND GOAT CHEESE TART
puff pastry shell • fresh herbs
\$16

PEEKY-TOE CRAB CAKE
citrus and radish salad
\$24

URUGUAY BLACK RIVER OSSETRA CAVIAR (25 GRs.)
toast points • egg • chive • shallot • crème fraîche
\$160

SOUP

MAINE LOBSTER GAZPACHO
bell peppers • garlic • cucumber • avocado • Sherry vinegar
\$18

RATATOUILLE SOUP
eggplant • tomato • bell peppers • zucchini • garlic • fennel pesto
\$14

SALAD

BABY ORGANIC GREENS
pickled radishes • Midnight Moon gouda • honeysuckle vinaigrette
\$14

RED AND GOLDEN WATERMELON TARTAR
shallots • summer radishes • soy gelée
\$15

FARMER'S MARKET HEIRLOOM TOMATO SALAD
jewel of the ocean salt • first cold press olive oil • Szechuan pepper buttons
\$18

CAESAR SALAD
romaine hearts • lemon garlic dressing • croutons • white anchovies • Parmesan tuille
\$12

Rahm Fama
Executive Chef

Chef de Cuisine
Justin Kalaluhi

Petra Jones
Restaurant Manager

LAND

ROAST MARINATED COLORADO RACK OF LAMB
golden raisin and pine nut couscous • grilled baby vegetables
\$36

BREAST OF MILK-FED CHICKEN SUPREME
spinach • mushrooms • wild rice • cream
\$24

PAN SEARED OSTRICH FILLET
grapefruit and carrot risotto • pickled blueberries • demi-glace
\$31

“FOUR STORY HILL FARMS” CHICKEN CONFIT AND MUSHROOM POT PIE
chanterelles • porcinis • fava beans • carrots • edamame • cream
\$22

MOLE-RUBBED SOUTH TEXAS ANTELOPE FILLET
fresh corn polenta • huitlacoche popcorn • candied red dragon baby carrots
\$38

SEA

POTATO WRAPPED TROUT AND SEARED BAY SCALLOPS
tarragon butter sauce • haricots vert
\$26

BACON WRAPPED DIVER SEA SCALLOPS
mascarpone whipped potatoes • scallion sauce
\$30

STEAK

GRILLED 8-OZ. KOBE-STYLE BEEF TENDERLOIN
\$48

18-OZ. KOBE-STYLE STEAK DELMONICO (BONE-IN RIB EYE)
\$79

21-OZ. PRIME PORTERHOUSE
\$68
Nueske’s bacon butter • twice baked Roquefort potato • green onion salad
add Béarnaise \$6

GARDEN

PARSNIP “PASTA”
mushrooms • zucchini • yellow squash • carrot • garlic • tomato • fennel
curried butternut squash sauce
\$22

CARAMELIZED ONION, POTATO AND ARTICHOKE GALETTE
tomatoes • cream • herbs from our garden • mushroom chips
\$24

EXTRAS

3-oz. Seared Foie Gras \$18 4-oz. Jamón Ibérico de Ballota Ham \$45 Grilled
Jumbo Prawns \$6 each 8 -oz. Maine Lobster Tail \$35

SIDES

Mascarpone Whipped Potatoes Sautéed Forest Mushrooms
Asparagus with Béarnaise Sauce Creamed Spinach
Stuffed Twice Baked Roquefort Potato Herb Risotto Truffled
Macaroni n’ Cheese Wild Rice Pilaf

all sides...\$8.50