

The Wildflower Dinner Menu

STARTERS

APPETIZER

Foie Tourchon

Citrus jam, strawberries, grilled brioche
\$24

Wild Mushroom and Goat Cheese Tart


puff pastry shell, parsnip purée
\$16

Pineapple and Chicken Salad +
Crispy pineapple, asparagus, crème fraîche
\$13

Grilled Whole Prawns +
watermelon, goat cheese, lemon vinaigrette
\$17


Scallop Ceviche Three Ways +
grapefruit and fennel, olive- tomato and orange, coconut-lime-curry and pistachio
\$18

SOUP


Yellow Tomato Gazpacho  +
tomato, cucumbers, avocado, sherry "caviar"
\$12

Jumbo Lump Crab and Corn Chowder
potatoes, roasted bell peppers, and cilantro oil
\$14

SALAD

Jicama and Carrot Curry Salad  +
micro arugula, citrus pearls, golden raisins
\$16

Mixed Green and Watercress Salad
glazed plums, roquefort cheese, elderflower vinaigrette
\$14

Roasted Baby Beet Salad  +
goat cheese fritter, candide walnuts, banyuls vinaigrette
\$14

Grilled Green and White Asparagus Salad +
burrata cheese, sauteed prosciutto, meyer lemon
\$17

LAND

Trio of Duck

steamed bun of braised duck, seared breast with wilted spinach, seared foie gras, and strawberry and jalapeno salsa

\$31

Berkshire Pork Roulade 

stuffed with prosciutto and duxelle, potato croquette, braised fennel, mustard sauce

\$38

Sous Vide Rack of Lamb +
summer squash gratin, sauce romesco

\$34

Seared NY Strip Steak +
potato lyonnaise, red dragon carrots, sauce colbert

\$27

SEA

Prosciutto Wrapped Tuna +

blood orange and fava bean compote, port reduction

\$33

Herb Crusted Halibut  +

saffron potato puree, corn succotash, herb vinaigrette

\$35

Seared Trout +

rock shrimp, chorizo, Sauce á L'Americaine

\$35

GARDEN

Corn and Mascarpone Raviolis 

cherry tomatoes, grilled scallions, sauce verge

\$24

Farmer's Market Vegetable Pot Pie 

assorted vegetables, cream, puff pastry

\$22

SIDES

SAFFRON POTATO PUREE

SUMMER SQUASH GRATIN

BRAISED FENNEL

SAUTEED SPINACH

POTATO CROQUETTE

All sides...\$8.50

APPETITE FOR LIFE 

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

+ All items are Gluten Free