

WILDER

1st Course

Red Beet Carpaccio- smoked salmon, dilly creme fraiche, lemon

Semolina Crusted Cauliflower- saffron aioli, apple and pine nut agrodolce, crispy kale

Roasted Oysters- fermented chili butter, lemon, herbs, breadcrumbs

2nd Course

Mafaldine Alla Vodka- Jumbo lump crab, breadcrumbs, chili

Charred Broccoli Crown- Celery root, confit garlic, cerignola olives and cipollini onions

Roasted Chicken Breast- Wood oven roasted tomato and pepper stew, blistered shishitos

Smoked brisket and Scamorza lasagna- chestnut puree, blistered cranberry and rosemary mostarda

3rd Course

Pineapple shortcake with orange blossom crème diplomat, caramelized pineapple and hibiscus sorbet

Flourless chocolate torte with brown butter ice cream, coffee crisps, and vanilla sauce

Drinks – not included in RW price

Beets by Jefferson: Jim beam black, beet grenadine, bitters

Sting From a Rose: Roku gin, calabrian chili, honey, lemon