

WILDER



Center
City
District
Restaurant
Week

\$40 Three Course Dinner

1st course, choice of:

- Red Beet Carpaccio** | smoked salmon, dilly creme fraiche, lemon
- Roasted Oysters** | Calabrian chili, breadcrumbs, lemon
- Semolina Crusted Cauliflower** | saffron aioli, apple & pine nut agrodolce, crispy kale

2nd course, choice of:

- Mafaldine alla Vodka** | Jumbo lump crab & breadcrumbs
- Smoked Brisket & Scamorza Lasagna** | chestnut puree, blistered cranberry & rosemary mostarda
- Roasted Chicken Breast** | Wood-oven roasted tomato & pepper stew, blistered shishitos
- Charred Broccoli Crown** | celery root, confit garlic, Cerignola olives, Cippolini onions

3rd course, choice of:

- Warm Chocolate Cake** | dark chocolate filling, brown butter ice cream, cherry & sesame
- Pineapple Shortcake** | caramelized pineapple, orange blossom creme diplomat, hibiscus, candied pecans



Featured Cocktails

- Beets by Jefferson** | Jim Beam Black, beet grenadine, bitters **\$15**
- Sting From a Rose** | Roku Gin, Calabrian Chili, Honey, Lemon **\$15**