

APPETIZER

PENN COVE MUSSELS

tomatoes • fennel • garlic • Hoegaarden beer

SEARED SONOMA FOIE GRAS

strawberry-rhubarb tart • passion fruit gastric

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 fraîche

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

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 leeks • 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

Wildflower

Proud to be the only restaurant in the Vail Valley to be awarded both the AAA Four Diamond Award & Wine Spectator's "Award of Excellence"

The Wildflower's menu is an eclectic array of creative American cuisine prepared with the freshest and finest in produce, seafood, and meats, with the supervision of Executive Chef Fama.

The Wildflower has provided an extensive list of wine selections from around the world, and this list has earned Wine Spectator's Best of Award of Excellence.

The Wildflower restaurant has also been featured in the highly acclaimed ZAGAT Survey as "the #1 Restaurant in Vail," as well as one of the "Top 10 Restaurants in Colorado."

Make reservations with us today!
476-5011

