



WILDFLOWER BISTRO

Summer Fresh Sheet

STARTERS

Hama Hama Oysters on the Half Shell 22

Infused with an orange lime chili soy sauce, served with edamame

Suggested Pairing: Rider Cellars '19 Estate Pinot Blanc 11 / 42

Wildflower Caprese Salad..... 14

Heirloom tomatoes, fresh basil, mozzarella rounds and balsamic drizzle

Suggested Pairing: Willakenzie '18 Rose 10 / 40

ENTREES

Organic Lamb Burger 18

Mixed greens, red onion, tomato and goat cheese on a brioche bun

Served with freekeh salad: freekeh, feta, red and green peppers, red onion parsley and mint

Suggested Pairing: Rider Cellars '17 Tempranillo..... 11 / 42

Chicken Zucchini Succotash 28

Seared chicken layered with zucchini, corn and bell pepper succotash on a bed of creamy polenta with a drizzle of goat chevre

Suggested Pairing: Tailing Loop 2015 Carménère 12 / 48

Warm Summer Shrimp Salad 22

Prawns over wilted kale, stone ground mustard vinaigrette and roasted eggplant croutons on a bed of dry hummus

Suggested Pairing: Compton Family Wine '18 Pinot Noir 10 / 36

DESSERTS

Baked Pineapple 8

Pineapple slices baked in a caramel clove sauce served with vanilla bean ice cream

Bowl of Cherries..... 6

Washington state cherries served with chocolate sauce

Hibiscus Panna Cotta 7

Petit Fours 6

Ice Cream Scoop..... 2

Vanilla Crème Brulée (weekends only) 8