



WILDFLOWER BISTRO

Fall Fresh Sheet

STARTERS

Hama Hama Rockefeller Oysters	20
Roasted fresh shucked oyster basted in garlic butter and topped with housemade chimichurri	
Suggested Pairing: Orenda '19 Oaks Fume Sauvignon Blanc	10 / 40
Wildflower Yam Salad	16
Local greens and organic kale tossed with fresh roasted yam, shaved turnip, and goat cheese served with our infamous balsamic dressing	
Suggested Pairing: Gorman '19 42-39-56 Rose	11 / 42

ENTREES

Roasted Lamb Shank and Root Vegetables	45
Slow braised Oregon raised lamb shank with seasonal root vegetables and red wine demi-glace, served on a bed of mint forward stewed white beans.	
Suggested Pairing: Pleasant Hill Cellars '16 Tannat.....	15 / 55
Seared Halibut and Mushroom Risotto	32
Alaskan Halibut pan seared and basted, served on a creamy and umami rich mushroom risotto. Accompanied with chef's choice seasonal vegetable.	
Substitute Salmon	7
Suggested Pairing: Nine Hats '17 Cabernet Sauvignon	12 / 48
Marinated Portobello and Steak Salad	26
Italian influenced local mushroom seared to order, with Painted Hills sirloin, bleu cheese crumbles, and local mixed greens. Served with house made herbed vinaigrette.	
Substitute Blackened Salmon.....	7
Suggested Pairing: Chateau No Elle '18 Revelation Estate Pinot Noir	13 / 45

DESSERTS

Wildflower Pumpkin Pie (GF)	7
Fresh made pumpkin pie in a GF graham cracker crust served with mascarpone whipped cream with a drizzle of organic honey from Orenda and a dash of cinnamon	
Baklava Panna Cotta	8
Topped with baked phyllo dough, Orenda honey, walnuts and cinnamon	
In House Bread Pudding	7
Ask server for flavor, served warm with vanilla bean ice cream	
Vanilla Crème Brulée	8
Ice Cream Scoop	2