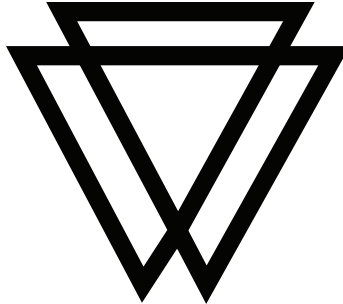


THE WILDER

RESTAURANT & BAR



Restaurant Week Spring 2018

\$ 29.95

FIRST

Beet and Ricotta Hummus | mint, poppyseed

Calamari ala Plancha | arugala, olive

Beef Heart | asparagus, gribiche

SECOND

Singapore Style Skate | sambal, lime

Chicken Paillard | cremini, asparagus, spring garlic

Trofie Pasta | ramp pesto, fava beans

THIRD

Lemon Panna Cotta

Strawberry & Rhubarb Pavlova

Dulce de Leche Ice Cream Puff

Executive Chef: Christopher Wall