



SMALL PLATES & APPS

Sustainable Farm to Table Tsar Nicoulai Caviar

Exquisite Tsar Nicoulai White Sturgeon Caviar, buttery and earthy, with a delicate flavor and firm texture served with all the traditional accompaniments — crostini, egg, chive, red onion, and crème fraîche. Plus truffle-infused potato crisps for an indulgent crunch. (NF) 14 grams \$50 / 28 grams \$95

Pairs nicely with:

Split champagne Brut Imperial, Moët Chandon, NV \$25/glass
Champagne, Louis Roederer Collection 243, NV \$155/bottle

Caviar “Bump” and Champagne

A luxurious 2-gram serving of Tsar Nicoulai White Sturgeon Caviar, perfectly complemented by a crisp toasted crostini and a glass of our house champagne. An elegant, indulgent bite that pairs the richness of the caviar with the refreshment of champagne for a truly refined experience. (NF, SF) \$45

Add a 2-gram “Bump” of Tsar Nicoulai Caviar to any dish for \$20

Crispy Avocado Tacos

Two avocado tacos, shredded Napa cabbage, plant-based sweet chili cream sauce, pickled red onion, micro cilantro, salsa verde. (V, GF, NF) \$16

Pairs nicely with:

Prosecco Brut DOC, NV \$11/glass
Pinot Grigiom Sassi 2023 \$11/glass

Grilled Artichoke

Tender artichoke charred to perfection, paired with a silky yuzu aioli and a squeeze of caramelized lemon, finished with nutty brown butter. (GF, NF, V UPON REQUEST) \$20

Pairs nicely with:

Baby Sancerre “Le Bouquet”, Laporte 2024 \$16/glass
Sauvignon Blanc “Fumé Blanc”, Grich Hills estate, 2019 \$16/glass

Ricotta Stuffed Squash Blossoms

Delicate squash blossoms tempura-fried with a light crunch, stuffed with whipped ricotta and drizzled with local honey. Finished with microgreens from the Coachella Valley for a fresh finish. (GF, NF) \$19

Pairs nicely with:

Riesling, Dunham Cellars Lewis Estate \$12/glass
Chablis 1^{er} Cru, Moillard 2020 \$20/glass

King Trumpet Mushroom Calamari

Crispy king trumpet mushrooms perfectly seasoned and fried to a golden finish. Served with a rich San Marzano tomato sauce and a zesty, plant-based wasabi aioli. Topped with fresh microgreens. (V, GF, NF) \$24

Pairs nicely with:

Chardonnay Trintas Cellars, Napa 2022 \$17/glass
Malbec “Cèdre Héritage” Cahors, 2022 \$18/glass

Hi’ilani Shrimp

Perfectly crispy shrimp in a sweet-and-spicy glaze, balanced with marinated cucumber and topped with wasabi aioli, pickled ginger. (DF) \$20

Pairs nicely with:

Prosecco Brut DOC, NV \$11/glass
Baby Sancerre “Le Bouquet”, Laporte 2024 \$16/glass

Ahi Tuna Tartare

Hand-cut Ahi tuna tossed with avocado and mango salad, dressed in a sweet chili lime emulsion, served with crisp sweet potato and plantain chips, and finished with micro cilantro.
A fresh and tropical delight. (GF, DF, NF, SF) \$20

Pairs nicely with:

Chablis 1^{er} Cru, Moillard 2020 \$20/glass
Rosé, Commanderie La bargemone, Côte de Provence 2023 \$12/glass

Chef Trilby Tatro ■ Sommelier/Manager Farouk Chaabi

WILDEST

Restaurant + Bar

Harissa Lime & Honey Glazed Crispy Cauliflower

*Crispy cauliflower florets with harissa, lime, and honey glaze.
Served with coconut milk dill sauce and watermelon radish for a perfect
balance of sweet, spicy, and refreshing. (GF, V, CONTAINS HONEY) \$20*

Pairs nicely with:
*Riesling, Dunham Cellars Lewis Estate \$12/glass
Prosecco Brut DOC, NV \$11/glass*

BREAD AND FLOURS

Fresh Baked Artisan Sourdough Bread

*Naturally leavened bread using organic stone-milled flours, sprouted wheatberries,
steel cut cracked 9 grain, and ancient grains from California, Idaho and Europe.
All breads are plant-based. Served with truffle butter and local honey (V, UPON REQUEST) \$10*

SALADS

Beet, Chèvre, and Coachella Valley Date Salad

*Roasted and marinated beets with whipped goat cheese, candied pecans, and wild rocket.
A celebration of textures and vibrant flavors straight from the valley. (GF) \$22*

Pairs nicely with:
*Riesling, Dunham Cellars “Lewis Estate Vineyards” Columbia Valley, WA 2018 \$12/glass
Chablis 1^{er} Cru, Moillard 2020 \$20/glass*

Charred Grape & Burrata Salad with Lemon Vinaigrette

*Charred red grapes, creamy burrata, and wild baby arugula finished with toasted pecans, lemon vinaigrette,
and a drizzle of balsamic glaze. A perfect interplay of sweet, creamy, and tangy notes. (V, GF) \$22*

Pairs nicely with:
*Pinot Grigio, Sassi 2023 \$11/glass
Sauvignon Blanc “Fumé Blanc”, Grich Hills estate, 2019 \$16/glass*

Wildest Wedge Salad

*A modern twist on the classic wedge.
Crisp iceberg topped with pickled red onion, a velvety coconut milk blue cheese dressing,
and crunchy coconut bacon, finished with cherry tomatoes and red onion. (V) \$16*

Pairs nicely with:
*Pinot Grigio, Sassi 2023 \$11/glass
Sauvignon Blanc “Fumé Blanc”, Grich Hills estate, 2019 \$16/glass*

Grilled Truffle Romaine Salad

*Tender hearts of romaine, gently grilled and tossed with an aromatic truffle dressing, topped
with delicate shavings of aged parmesan and vibrant radish. Accented by Spanish boquerones,
herb-infused and our rich, house-made truffle dressing. (PLANT-BASED VARIATION AVAILABLE UPON REQUEST.) \$23*

Pairs nicely with:
*Baby Sancerre “Le Bouquet”, Laporte 2024 \$16/glass
Pinot Noir, Montes Alpha, Chile 2020 \$13/glass*

Wild Rocket Salad with Capers & Lemon Vinaigrette

*Wild baby arugula tossed with bright lemon vinaigrette, topped with “Parmesan snow”
of aged Grana Padano, briny capers, and a silky drizzle of extra virgin olive oil.
A crisp, elegant salad that sings with balance and simplicity. (DF, NSF) \$18*

Pairs nicely with:
*Pinot Grigiom Sassi 2023 \$11/glass
Sauvignon Blanc “Fumé Blanc”, Grich Hills estate, 2019 \$16/glass*

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FROM THE PLANTS

Sautéed King Oyster 'Scallops'

King oyster mushrooms seared like scallops, resting on a bed of parsnip purée, seasonal vegetables, and microgreens. A delicate, plant-forward take on the sea's finest. (V, NF, SF) \$28

Pairs nicely with:

Chablis 1^{er} Cru, Moillard 2020 \$70/bottle

Côtes-du-Rhône, Domaine d'Andézon, 2017 \$65/bottle

English Pea and Black Truffle Ravioli

Luxurious black truffle sauce and sweet English peas top a gluten-free ravioli dressed with just a hint of mint for a flavor explosion. (V, GF) \$36

Pairs nicely with:

Pouilly-Fuissé "Les Crays" Famille Paquet 2017 \$90/bottle

Ponzi "Laurelwood District" Willmaette Valley, OR 2021 \$61/bottle

Oyster Mushroom Fried 'Chicken'

Crispy fried oyster mushrooms served garlic roasted broccolini, truffle corn, and a creamy buttermilk dressing with hints of spicy honey for a comfort plant-based dish. (GF, V, CONTAINS HONEY) \$28

Pairs nicely with:

Miura, Monterey County, 2022 \$65/bottle

Ponzi "Laurelwood District" Willmaette Valley, OR 2021 \$61/bottle

FROM THE SEA

Crispy Skin Market Fish

Today's freshest catch, pan-seared and served with a velvety butternut squash purée, toasted gnocchi, garlic-sautéed broccolini, and a touch of browned butter.

Finished with a charred lemon for balance. (NF) \$42

Pairs nicely with:

Chablis, Albert Bichot, Domaine Long-Depaquit, Burgundy, FR 2020 WS-94 \$20/glass

Chardonnay, Joseph Drouhin Chassagne-Montrachet Burgundy 2021 \$275/bottle



Pan-Seared Bristol Wild Scallops

Hand-harvested wild scallops, seared to perfection and served with a parsnip purée, crispy leeks, charred grapes, and seasonal vegetables.

Drizzled with pomegranate molasses for a sweet-tart contrast. (GF, DF, NF) \$38

Pairs nicely with:

Chardonnay, Trinitas Cellars, Napa Valley 2021 \$17/glass

Pinot Noir, Barda, Patagonia, Argentina 2022 \$92/bottle

Santa Barbara Uni Linguini

Fresh linguini enveloped in a velvety emulsion of butter, Grana Padano, and the sweet, buttery Santa Barbara uni — hand-harvested by divers from the nutrient-rich waters of the Santa Barbara Channel. Renowned worldwide for its vibrant color, creamy texture, and delicate oceanic sweetness, this uni is prized by chefs and often considered one of the best types of sea urchin available. Finished with a whisper of garlic and cream, it's a luxurious harmony of sea and silk — subtle, seductive, and unforgettable. (NSF) \$28

Pairs nicely with:

Chablis, Albert Bichot, Domaine Long-Depaquit, Burgundy, FR 2020 WS-94 \$20/glass

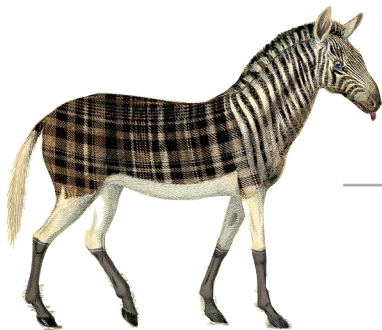
Chardonnay, Joseph Drouhin Chassagne-Montrachet Burgundy 2021 \$275/bottle

Add a 2-gram "Bump" of Tsar Nicoulai Caviar to any dish for \$20

Grateful to our local farms: Canyon Creek Mushrooms, Aziz Fam, Temalpakh

Chef Trilby Tatro ■ Sommelier/Manager Farouk Chaabi

V - Vegan Veg - Vegetarian DF - Dairy Free GF - Gluten Free SF - Seed Free NF - Nut Free *Contains Seeds



WILDEST

Restaurant + Bar

FROM THE LAND

Pan-Seared Quail with Butternut Purée & Black Rice

Golden-seared quail set atop a velvety butternut squash purée, paired with roasted cauliflower and black rice, and finished with a drizzle of brown butter.

A refined harmony of rustic flavor and modern elegance. (NF, GF)

Choice of:

Single Bird \$34

Double Portion \$58

Pairs nicely with:

Pinot Noir, Talley Vineyards, San Luis Obispo 2020 \$18/glass

Nebbiolo Barbaresco, Produttori del Barbaresco, Italy 2018 \$115/bottle

Seared Duck Breast

Succulent duck breast, perfectly seared, served atop a smooth parsnip purée and seasonal vegetables.

Finished with a orange date aigre-doux to enhance its natural richness. (GF) \$45

Pairs nicely with:

Pommard Pézerolles Premier Cru, Ballot Millot, 2016 \$180/bottle

Miura “Pisoni Vineyard” Santa Lucia Highlands, 2018 \$130/bottle

Filet Mignon

A premium filet mignon served with wilted spinach, sautéed mushrooms, and crispy fingerling potatoes, all under a luxurious red wine reduction. (GF, DF, NF) \$57

Pairs nicely with:

Pauillac Grand Vin Classé, Château Pontet-Canet, 2008 \$225/bottle

Adaptation, Cabernet Sauvignon, Napa 2018 \$115/bottle

Braised Beef Short Ribs

Slow-cooked short ribs, tender and flavorful, served with olive oil, rosemary, and garlic-smashed potatoes. Accompanied by roasted root vegetables and pearl onions.

A dish to warm the soul. (GF, DF, NF) \$38

Pairs nicely with:

Barolo “Gramolere” DOCG, Manzone 2018 \$130/bottle

Côte Rôtie (100% Syrah), Château de Montlys, 2019 \$153/bottle

Herb-Crusted Venison Rack with Blackberry Bordelaise

Succulent herb-crusted venison, carved to perfection and served with crisp fingerling potatoes and Coachella Valley corn infused with truffle essence.

Finished with a rich blackberry bordelaise for an elegant touch of fruit and depth. (NF, GF)

Choice of:

Single Chop \$34

Double Chop \$58

Pairs nicely with:

Cabernet Sauvignon, Trinitas, Napa Valley 2021 \$24/glass

Freisa, Kyè, Langhe, Italy 2017 \$98/bottle

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V - Vegan

Veg - Vegetarian

DF - Dairy Free

GF - Gluten Free

SF - Seed Free

NF - Nut Free

*Contains Seeds

11.11.25