

DINNER

Wildwood draws its inspiration from the land around us and the journeys beyond it — where local harvest meets new interpretations of Americana, and global influences shape familiar comforts into something new.



PLATISMATIA GLAUCA

Common name:
Ragbag lichen

A functional note:
Found on conifer
bark. Pale and leafy
curled, ridged surface
that smells faintly
of pine.

Consuming undercooked or raw foods may increase the risk of foodborne illness.

A 20% service charge is included in every bill.

A five dollar charge will be administered for any split items.

BEGIN

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Foie Gras Almond Croissant.

Honey. Thyme. Spiced Marcona Almond. 28

Ibérico Doughnuts.

Quince Jelly. Manchego Custard. 28

Smoked Flathead Lake Trout.

Black Barley Puff. Crème Fraiche. Cornichon. 31

FIRST

Baby Gem Lettuce.

Puffed Wheat Berries. Chevre. Sumac Vinaigrette. Grape. Pecan. 28

Beef Tartare.

Chili Soy. Sushi Rice. Egg Jam. Radish. 43

Ember Roasted Carrots & Squash.

Green Tomato Yogurt. N'duja-Verjus Glaze. Toasted Seeds. 23

MAIN

Chicken Roulade.

Chanterelle & Black Trumpet Fricassee. Roasted Cauliflower. 53

Duck Breast a L'orange

Confit Fennel. Roasted Sunchoke. Orange Reduction 60

Celery Root Agnolotti.

Toasted Hazelnut. Preserved Lemon. 32 / 46

Cast Iron Sea Scallops.

Spiced Carrot Emulsion. Cashew Butter. Maple Roasted Carrot. 68

Poached Halibut.

Lemongrass-Coconut Broth. Fire Roasted Spore Attic Mushroom. 64



WOOD BURNING GRILL

Montana Mixed Grill

*BBQ Wagyu Short Rib. Lamb Merguez Shawarma. Lacquered Pork Ribs.
Ember Roasted Aubergine. Fries. Pomegranate-Quince Glaze.
Roasted Garlic Aioli. Herb Salad. 185
Serves 3-4*

Wagyu NY Strip Steak.

Cacio e Pepe Salsify. Mustard Jus. 105

Whole Coriander Chicken.

*Smoked Curried Cauliflower. Almonds. Caper. Harissa Honey. 89
Serves 2-3. Please allow us thirty minutes to prepare.*

Lamb Duo.

*Rack Chops. Merguez Stuffed Morels. Yellow Cashew Curry. Pistachio-Rose Crust. 75
Please allow us thirty minutes to prepare.*

INDULGE

Chocolate Indulgence.

Chocolate Cremieux. Cocoa Nib Tuile. Sponge Cake. Whiskey Caramel. 17

Caramelized Apple 'Pie'.

Miso Ice Cream. Candied Peanut. Cinnamon-Sugar Crust. 19

Tiramisu.

Coffee Custard. Mascarpone Whip. Roly Poly Soaked Sponge Cake. 18

EXECUTIVE CHEF · MATT DAHLKEMPER

EXECUTIVE SOUS CHEF · JUSTIN YU

PASTRY CHEF · ASHLEY GINSBERG

CHEF DE CUISINE · ANTONIO MEDINA

OUR MONTANA FARMERS, RANCHERS, AND PARTNERS

*Amaltheia Dairy. Kalispell Creamery. ST Bar Ranch. Tangen Draw. Highland Harmony.
Cascade Colony. Living River. Beaverhead Honey. Spore Attic. Straight From the Farm
Fresh Eggs. Grand View Sheep Cheese. Wickens Ranch. Blue Marbled Beef. Lifeline
Farm. Mountina Cheese. Native Fish Keepers. Little Belt. Daily's Bacon.
Old Salt. Chance Farm. 406 Lamb. LF Ranch. Plate & Pantry. S Bar Ranch.
Montana Roots. Cream of the West. Montana Flour & Grains. Roly Poly.*

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