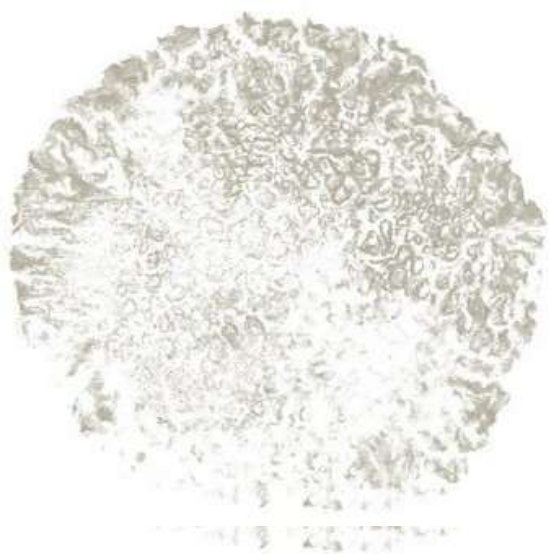


DINNER

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.

Manchego Custard. 28

Smoked Flathead Lake Trout.

Black Barley Puff. Crème Fraîche. Cornichon. 31

FIRST

Grilled Green Asparagus.

Crème Fraîche. Sheep Pecorino. Lemon. 33

Baby Gem Lettuce.

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

Beef Tartare.

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

Curried Cauliflower.

Marcona Almonds. Medjool Dates. Cilantro. 18

Ember Roasted Carrots & Squash.

Green Tomato Yogurt. 'Nduja- Verjus Glaze. Toasted Seeds. 23

MAIN

Roasted Red Pepper Ravioli.

Crushed Walnuts. Lemon Ricotta. 'Nduja 53

Scallops A La Plancha.

Corn Purée. Pickled Red Peppers. Crispy Jamón Ibérico. Smoked Chili Oil. 68

Poached Halibut.

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

Living River Chicken.

Chanterelle & Black Trumpet Fricassee. Roasted Cauliflower. 53

Porchetta Abruzzese.

Topedo Shallots. Pickled Fennel. Green Onion Soubise 95



WOOD BURNING GRILL

Fire Roasted Spatchcocked Chicken.

Harissa Honey. Coriander. Spiced Carrot Emulsion. 89
Serves 2-3. Please allow us thirty minutes to prepare.

Lamb Duo.

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

Wagyu NY Strip Steak.

Cacio e Pepe Salsify. Mustard Jus. 105

Bone-In Ribeye.

Fingerling Potatoes. Garlic Confit. Coffee Au Jus. 155

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

INDULGE

Chocolate Indulgence.

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

Caramelized Apple 'Pie'.

Miso Ice Cream. Candied Peanuts, Cinnamon-Sugar Crust. 19

Tiramisu.

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

EXECUTIVE CHEF · JUSTIN YU
EXECUTIVE PASTRY CHEF · ASHLEY GINSBERG

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.

PRODUCERS & FARMERS
SUPPORTING LOCAL

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