

TABLE SNACKS

SALMON CONES ^{* D ‡}

yuzu-sesame-miso cone | bonito flakes

HIRAMASA CRUDO ^{* GF ‡}

daikon | shiso oil | gooseberry aguachile

SPANISH OCTOPUS ^{* D N}

potato | poblano romesco | piquillo sauce

BUTTER POACHED LOBSTER TAIL ^{* D ‡}

morels | vermouth sauce

SEARED FOIE GRAS ^{D GF}

apple | orange | mostarda | cointreau sauce

FLUKE ^{* GF ‡}

guajillo oil | fresno | cilantro

TODAY'S FARM

IMPORTED ITALIAN BURRATA ^{D GF ‡}

pickled raisins | chicories | saffron vinaigrette

ROASTED CAULILINI ^{D GF ‡}

chimichurri whipped yogurt | harissa vinaigrette

BABY BEETS ^{D GF N ‡}

dried cherries | goat cheese | hazelnuts

SEASONAL BITTER GREENS ^{V GF}

red wine shallot vinaigrette | fine herbs

ARTICHOKES ^{N V GF}

almond puree | mirepoix | garlic crumbs

Sample Menu; Items may vary

SEA & LAND

POACHED SEA BREAM ^{* D GF ‡}

aromatic crispy rice | tom kha sauce | pickled fresno

WYLD SALMON ^{* D GF ‡}

celery root | endive | caviar emulsion sauce

SEARED TUNA ^{* D GF ‡}

tapenade | tomato | celery | iberico ham

BLACK TRUFFLE MAC & CHEESE ^{* D}

mushrooms | parmesan bread crumbs

RICOTTA RAVIOLINI ^{D ‡}

snake river farm braised short rib

oyster mushrooms | parmesan

BRICK ORGANIC CHICKEN ^{D GF}

root vegetables | artichoke | chicken jus

FOR TWO

COLORADO LAMB SADDLE ^{* GF}

homemade merguez | morels | sunchoke | lamb jus

BEEF TENDERLOIN 22 oz ^{* D GF}

parsnip & carrot | bone marrow | beef sauce

DUCK CARNITAS "JURGIELEWICZ FARM" ^{D GF}

salsa verde | nixtamal tortillas

COLORADO EARTH & VEGGIES

SUNCHOKES ^{GF N V ‡}

hazelnut | leeks | tarragon

CRISPY BRUSSELS ^{V GF}

maple vinaigrette

BRAVAS POTATOES ^{D GF ‡}

garlic alioli

SMOKED SAVOY CABBAGE ^{GF N V}

coconut yogurt | mint | pistachio | apple | celery

IMPERIAL OSETRA CAVIAR SERVICE ^{D ‡}

blinis | crème fraiche | chives | lemon

CAVIAR TIN 15 grams

CAVIAR TIN 28 grams

CAVIAR TIN 56 grams

CAVIAR TIN 125 grams

CAVIAR TIN 250 grams

CHEF'S TASTING MENU

available for entire table only

7 course tasting menu

enjoy a custom curated chef's tasting menu featuring seasonal & local ingredients

3 course prix fixe

available for entire table only, each guest to select:

one dish from table snacks or today's farm

one dish from sea & land

+ 97 colorado lamb saddle

+ 110 beef tenderloin 22oz

+ 90 duck carnitas

one dish from the dessert menu



WYLD

Ritz-Carlton, Bachelor Gulch
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Executive Chef Jasper Schneider
Chef de Cuisine Manuel Gutierrez
and The Culinary Brigade

D Contains Dairy GF Gluten Free N Contains Nuts V Vegan

* These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ‡ The following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, or sesame. Please notify staff for more information about these ingredients.

20% suggested gratuity added to parties of 6 or more and distributed entirely to the wait staff performing the service. All prices are subject to applicable taxes.