



WILLOW
BY CHARLIE PALMER

Dinner

STARTERS +
SHARE PLATES

SOUP DU JOUR 14

ONION SOUP GRATINÉE 16
crispy shallot, thyme crouton, aged gruyère

WILTED SPINACH SALAD 16
warm Catskills Provision's maple sherry vinaigrette, bacon lardons, toasted pecans, Old Chatham blue cheese, balsamic red onions

ROMAINE HEARTS "CAESAR" 15
classic caesar dressing, parmigiano-reggiano, anchovy, crouton

BEET + MÂCHE 16
carpaccio of pickled candy stripe, golden beets, red beets, hazelnut cracker crumble, citrus labne, mâche

ASSORTED LOCAL CHEESES + PALMER ROMANO CHARCUTERIE 26
selection of salumi, cheeses, cornichon, grainy mustard, local organic sourdough

TUNA TARTARE 20
peppered romesco, squid ink corral, avocado, pickled mustard seeds, micro cilantro

EAST COAST CHILLED OYSTERS (6) 23
on the half shell, lemon, red wine mignonette

MIRBEAU ROASTED OYSTERS (6) 24
pernod herb butter, lime, panko, shallot

ESCARGOT 14
garlic herbed butter, orange brandy, roasted mushrooms

BRUSSEL SPROUTS 14
charred, agrodolce, chipotle aioli

MURRAY'S BAKED BRIE 24
local organic sourdough crostini, seasonal jam

ENTRÉES

MIRBEAU BURGER 23
8 oz prime beef burger, brioche bun, gruyère, portobello, truffle aioli, caramelized onion, fresh cut parmesan truffle fries

STUFFED RAINBOW TROUT FILETS 34
smoked trout, leek parsley sauce, rainbow cauliflower florets, ancho chile powder

MIRBEAU POTATO CRUSTED SALMON 29
fingerling potato, sautéed spinach, lemon beurre blanc

CHEF'S RISOTTO 22
Chef's daily special

MUSHROOM + TAGLIATELLE PASTA 24 local
oyster mushroom, truffle butter, shaved parmigiano reggiano

ROASTED TOMATO CHICKEN ROULADE 29
cherry mustard, potato and celeriac pave, pickled tiny vegetables

 CRESCENT FARM ORANGE BRANDY GLAZED DUCK BREAST 38
duck demi-glace, farro & cauliflower purée, pomegranates, dressed frisée salad

BONELESS BEEF SHORT RIB 39
hard cider braised, potato puree, crispy parsnip, roasted root vegetable

GRILLED NY STRIP 58
14 oz prime, red wine reduction, cauliflower mousse, sweet potato au gratin

WINTER SPECIALS

GRILLED TOMAHAWK FOR TWO 125
36oz prime aged, herbed butter, sautéed spinach, herb roasted fingerling potatoes, truffle butter, red wine demi-glace

SEARED SEA SCALLOPS 34
squid ink cavatelli, herbed white wine sauce, confit tomatoes

 Charlie Palmer Classic


RHINEBECK, NY

Chef De Cuisine - Lee Clements
Winter 2022

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy. Shared plates will be charged an additional \$3. Groups of 6 or more will be charged an additional 20% gratuity.