



WILLOW

*Hudson Valley
Restaurant Week
Lunch*

CHOICE OF STARTER

ONION SOUP GRATINÉE
crispy shallot, thyme crouton, aged gruyère

BRUSSELS SPROUTS
charred, agrodolce, chipotle aioli

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

CHOICE OF ENTRÉE

VEGETARIAN FRENCH DIP
demi baguette, caramelized onions, portobello mushrooms, gruyère, grilled squash, arugula, vegetable jus, garlic aioli

WARM HARVEST BOWL
ancient grains, roasted squash, pickled onions, cherry tomato, pomegranate seeds, apple, avocado

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

CHOICE OF DESSERT

CARAMEL APPLE UPSIDE DOWN CAKE
vanilla ice cream

FLOURLESS CHOCOLATE CAKE
raspberry sauce, vanilla ice cream

Available Monday through Friday for \$39.95 per person

*Chef De Cuisine - Lukas Smith
Executive Sous Chef - Kyle Christensen
Pastry Chef - Meggan Kalkowski*

*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 a 20% gratuity.*



WILLOW

*Hudson Valley
Restaurant Week
Dinner*

CHOICE OF STARTER

ONION SOUP GRATINÉE
crispy shallot, thyme crouton, aged gruyère

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

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

CHOICE OF ENTRÉE

GRILLED TRUMPET ROYAL MUSHROOMS
garlic cauliflower purée, snow peas, carrot ginger reduction

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

STEAK FRITES
grilled 10oz hanger steak, charred tomato blue cheese butter, dressed field greens, fresh cut parmesan truffle fries

CHOICE OF DESSERT

CARAMEL APPLE UPSIDE DOWN CAKE
vanilla ice cream

FLOURLESS CHOCOLATE CAKE
raspberry sauce, vanilla ice cream

Available Monday through Friday for \$44.95 per person

*Chef De Cuisine - Lukas Smith
Executive Sous Chef - Kyle Christensen
Pastry Chef - Meggan Kalkowski*

*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 a 20% gratuity..*

