



WILLOW

Thanksgiving Dinner

From the Bar

SUGAR PLUM DREAMS 19
plum oleo, Woodford Reserve bourbon,
basil simple, lemon juice

STARTERS

First Course

TAPROOT FARMS HONEYNUT SQUASH SOUP
truffle powder, crème fraîche, micro greens

CRISPY BRUSSELS SPROUTS
agrodolce, chipotle aioli

WILTED SPINACH SALAD
apples, candied bacon, pickled red onion, toasted walnuts, sherry maple Boursin vinaigrette (gf) (v) (df*)*

SEASONAL BEET SALAD
heirloom beets, blood orange, mache, goat cheese mousse, toasted pistachio

PHYLLO WRAPPED BAKED BRIE
Orwashers herbed focaccia, rosemary-apple chutney, Catskill Provisions local honey

DESSERTS

Third Course

APPLE CAKE
French apple cake, maple sugar, cherry coulis, vanilla ice cream

RELIGIEUSE
choux, pastry cream, hazelnut, chocolate ganache, coffee ice cream

PUMPKIN PIE
whipped cream, vanilla ice cream

ENTRÉES

Second Course

BUTTERNUT TART
cranberries, local blue cheese, truffle honey, candied walnut + spinach salad, pickled red onions, pomegranate seeds

MIRBEAU POTATO-CRUSTED SALMON
pan roasted fingerling potatoes, sautéed spinach, lemon beurre blanc (gf) (df)*

HONEY GLAZED PORK BELLY
sweet potato gratin, apple cider gastrique, cippolini onions, wilted wintergreens

BURGUNDY BRAISED BEEF SHORT RIB
pomme puree, roasted seasonal vegetables

HERB ROASTED HERITAGE TURKEY

homemade bread stuffing, pommes puree, cranberry sauce, haricot vert, pan gravy



Mirbeau
RHINEBECK, NY

Thanksgiving Dinner Three-Course Prix Fixe

88 per person | 40 per child under 12
12:30pm - 5:30pm