



# WILLOW

## *Valentine's Day Dinner*

### *Wednesday, February 14, 2024*

#### **STARTERS**

##### First Course

###### CHILLED BLACK MAGIC OYSTERS

*Mirbeau "Monet" Rosé mignonette sauce*

###### MUSHROOM + NUT PÂTÉ

*grilled local Orwashers baguette, Dijon mustard, cornichons*

###### BABY BEET + BLOOD ORANGE SALAD

*mache greens, field greens, goat cheese crouton*

###### GRILLED BROCCOLI RABE

*whipped housemade ricotta, Calabrian chili oil, toasted pine nuts*

###### ROMAINE HEART SALAD

*roquefort, bacon lardons, croutons, aged balsamic vinaigrette*

#### **DESSERTS**

##### Third Course

###### PETIT FOUR PLATE

*chocolate truffles, chouquettes, madeleines, St. Germaine infused chocolate covered strawberries*

###### CARAMELIA CHOCOLATE MOUSSE

*flourless chocolate cake, salted caramel, pretzel crunch*

###### BRIOCHE DONUT

*macerated berries, Valrhona Caribe chocolate sauce, whipped cream*

#### **ENTREES**

##### Second Course

###### CRISP SKINNED STEEL HEAD TROUT

*roasted fingerling potatoes, wilted winter greens, pink peppercorn beurre blanc*

###### BUTTER POACHED LOBSTER TAILS

*roasted butternut squash raviolo, sauce Américaine*

###### FILET AU POIVRE

*pomme purée, sautéed spinach*

###### POMEGRANATE + HONEY GLAZED

###### HALF CHICKEN

*creamy polenta, roasted carrot*

###### WILD MUSHROOM RISOTTO

*asparagus, peas, truffled pecorino*



**Valentine's Dinner Three-Course Prix Fixe**

*89 per person*

*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.*