



# WILLOW

## *Valentine's Day Dinner*

### STARTERS

#### *First Course*

#### EAST COAST CHILLED OYSTERS

*on the half shell, Mirbeau rosé mignonette*

#### MUSHROOM & NUT PÂTÉ

*toasted baguette, cornichons, whole grain mustard*

#### LITTLE GEM ROMAINE HEART SALAD

*bacon lardons, sourdough croutons, Gorgonzola, aged balsamic vinaigrette*

#### GRILLED OCTOPUS SALAD

*frisée, radish, fennel, tomato, crisp panisse, lemon herb oil*

#### BADGER FLAME BEET CONSOMME

*fresh dill, toasted pistachio and crème fraîche*

### DESSERT S

#### *Third Course*

#### STRAWBERRY POTS DE CREME

*valrhona strawberry custard, chocolate whipped cream, madeleine cookie*

#### "BOX OF CHOCOLATES"

*assortment of in-house chocolates; dark chocolate, coffee, hazelnut, vanilla, strawberry, caramel*

#### BLUEBERRY BASQUE CAKE

*shortbread, almond cream, blueberry preserves, vanilla gelato*

### ENTREES

#### *Second Course*

#### QUINOA STUFFED EGGPLANT

*quinoa, tomato, red pepper & olive stuffed eggplant, herbed couscous, maple tahini sauce*

#### SEARED SEA SCALLOPS

*saffron risotto, English peas, truffle oil, Parmesan*

#### PISTACHIO RACK OF LAMB

*pomme purée, roasted carrots & brussels sprouts, black garlic bordelaise sauce*

#### COQ AU VIN

*red wine braised chicken, bacon, mushrooms, onion, roasted fingerling potatoes*

#### PAN SEARED FILET MIGNON

*pomme fondat, asparagus, morel sauce*

#### SURF & TURF FOR TWO +\$100

*20oz cote de boeuf, split lobster tails, truffled pomme purée, creamed spinach, herb bordelaise & drawn butter*



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

*95 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.*