

# WILLOW

## Dinner

### SOUPS + SALADS

SOUP DU JOUR 14

WILLOW SALAD 15

*baby mixed greens, heirloom tomatoes, shaved vegetables, roasted shallot-balsamic vinaigrette*

AUTUMN PANZANELLA SALAD 17

*herb roasted squash, cherry tomato, chicory, rye bread, sea salt toasted pepitas, goat cheese, local maple-mustard vinaigrette*

ONION SOUP GRATINÉE 16

*crispy shallot, thyme crouton, aged Gruyère*

ROMAINE HEARTS "CAESAR" 15

*classic Caesar dressing, Parmigiano-Reggiano, anchovy, toasted sourdough "crouton"*

SEASONAL BEET SALAD 17

*heirloom beets, pickled kumquats, baby kale, pomegranate-goat cheese mousse, toasted hazelnuts*

### STARTERS + SHARE PLATES

EAST COAST CHILLED OYSTERS (6) 26

*on the half shell, lemon, red wine mignonette*

BRUSSEL SPROUTS 16

*charred, house made herb agrodolce, chipotle aioli*

BAKED BRIE 19

*Orwashers herbed focaccia, rosemary-apple chutney, Catskill Provisions local honey*

WANDER FARMS MUSHROOM TOAST 18

*crispy thyme polenta, chef's selection of sautéed mushrooms, slow cooked parmesan soubise*

MIRBEAU ROASTED OYSTERS (6) 28

*garlic-herb crumbs, crispy pancetta, lemon zest, oregano, lemon-Parmesan cream*

ASSORTED CHEESES & CHARCUTERIE 26

*selection of salumi, assorted cheeses, cornichon, grainy mustard, Orwashers organic sourdough*

TUNA TARTARE 24

*peppered romesco, squid ink tuile, avocado, pickled mustard seeds, micro greens*

### ENTRÉES

SEARED SCALLOPS 53

*day-boat scallops, simmered sunchoke purée, wilted spinach, crisp capers, grapefruit-brown butter*

MIRBEAU PAN ROASTED SALMON 38

*couscous, marinated olives, roasted grapes, confit artichoke purée, dill crème fraîche, preserved lemon*

VEGAN QUINOA "TAGINE" 28

*tri-colored harissa quinoa, spice-roasted carrots, cauliflower, sweet potatoes, green tahini sauce*

HERB BRINED STATLER CHICKEN BREAST 36

*petite organic maple yams, leek-infused cream, haricots verts, fresh thyme-white wine pan jus*

HERBED PARISIAN GNOCCHI 31

*sautéed Wander Mushroom Farm mushrooms, chevre, dried cranberries, sage-pumpkin sauce*

CALVADOS GLAZED DUCK BREAST 41

*New York Crescent Farm duck, glazed turnips, warm beluga lentil & apple salad, cider infused demi-glace*

MIRBEAU BURGER 26

*8 oz CAB burger, brioche bun, Gruyère, truffle aioli, portobello mushroom, caramelized onion, fresh cut Parmesan truffle fries*

STEAK FRITES 46

*grilled 12oz NY strip steak, crisped lemon mixed greens, charred tomato blue cheese butter, fresh cut Parmesan truffle fries*

BURGUNDY BRAISED SHORT RIBS 48

*salsify purée, roasted French carrots, cipollini onions a la vichy, horseradish cream*

*In an effort to provide the best product for our guests and to support local farmers & fisheries, we are committed to sourcing local and/or sustainable ingredients whenever possible.*

Fall 2023

*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.*