



WILLOW

Thanksgiving Dinner

STARTERS

First Course

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

CRISPY BRUSSELS SPROUTS
agrodolce, chipotle aioli

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

SEASONAL BEET SALAD
*heirloom beets, pickled kumquats, mache,
pomegranate-goat cheese mousse, toasted hazelnuts*

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

DESSERTS

Third Course

APPLE CINNAMON CRUMB CAKE
vanilla ice cream

BLACK FOREST TART
*chocolate tart, chocolate mousse, cherry compote,
whipped cream, chocolate shavings*

PUMPKIN CRÈME CARAMEL
malted ice cream, raspberry sauce

ENTRÉES

Second Course

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

PAN SEARED FARRO ISLAND SALMON
*sweet potato au gratin, sautéed spinach,
lemon beurre blanc*

SEARED CRESCENT FARM DUCK BREAST
*wild mushroom-creamed barley, cipolini onions,
sour cherry jus, wilted wintergreens*

BURGUNDY BRAISED BEEF SHORT RIB
pomme puree, roasted seasonal vegetables

HERB ROASTED HERITAGE TURKEY

*cornbread stuffing, pommes puree,
cranberry relish, pan gravy*



Thanksgiving Dinner Three-Course Prix Fixe
85 per person | 40 per child under 12
12:30pm - 5:30pm