



WILLOW
BY CHARLIE PALMER

Mid-Day Nosh

ONION SOUP GRATINÉE 16

crispy shallot, thyme crouton, aged gruyère

BABY BEETS + MÂCHE 16

goat cheese mousse, toasted hazelnut

ASSORTED CHEESES &
ROMANO PALMER CHARCUTERIE 26

*selection of salumi, cheeses, house pickles,
grainy mustard, whole wheat sourdough*

TUNA TARTARE 18

*heirloom radish, avocado,
citrus-soy emulsion, crispy rice*

FRESH ICED OYSTERS (6) 20

on the half shell, lemon, red wine mignonette

CRISP CP FRIES 9

MIRBEAU ICE CREAM SUNDAE 15

*warm caramel, dulce de leche ice cream,
cocoa nib streusel, whip cream, fresh strawberries
cinnamon sugar churros*

Chef De Cuisine - Lee Clements
Summer 2021 - Mid Day Nosh

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 an 20% gratuity.