

DINNER at willow

SMALL

GARDEN

artisan greens - raspberry - spiced pepita - whipped chevre - spring garlic vinaigrette 8

ARUGULA

puffed grains - salsa verde - feta - lemon - olive oil 8

CONFIT

spring lettuce - confit Eichner's Farm hen - confit garlic - confit tomato - asparagus - spring peas - pancetta - preserved lemon - chicken skin crackling 11

SOUP

daily preparation 7

SPRING RISOTTO

parmesan brodo - frozen green apple 12

BEEF CHEEKS

wagyu - ramp kimchi - yukon shallot crumble - forest mushrooms - green garlic 16

HAMACHI

citrus cured - avocado mousse - baby carrot - pickled beech mushroom - thai basil - thai chili beurre noisette 14

SEA SCALLOPS

baby leeks - thai basil - sesame - shitake shallot gremolata 15

CRAB CAKE

lemon aioli - chive - artisan greens 15

BEEF CARPACCIO

baby arugula - garlic crostini - cured local egg - red pepper sorbet 15

FOIE GRAS

seared Hudson Valley foie gras - sunflower butter - cornbread - fennel - citrus - garden vinaigrette 18

CHARCUTERIE

assortment of house meats and cheeses with accompaniments
small 30 | large 50

LARGE

HEN

cornbread montpellier - flambeed crimson grapes - baby bok choy - duck fat rosti - port Madeira reduction 24

SALMON

warm quinoa salad - apricot - carrot - radish - bell pepper - kale - lemon dill vinaigrette 25

CRAB CAKES

lemon aioli - chive - artisan greens - asparagus 30

RIBEYE

pan roasted barrel cut ribeye - charred baby gem lettuce - seared king trumpet mushroom - tar-tar of spring carrots - applewood smoked mushroom jus - black garlic 30

LAMB CHOPS

herb crusted lamb chop - vadouvan peas - grilled garlic scapes - citrus - olives - vegetable ash dusted fingerling potatoes 32

BUTTER BURGER

house ground beef brisket - American cheese - lettuce - tomato - onion - garlic fries 16

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

