

# DINNER at willow

---

## SMALL

### GARDEN

*artisan greens - spring onion vinaigrette - seasonal accompaniments 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*

### BURRATA

*roasted crimson grapes - heirloom tomato - basil - salted Marcona almonds - reduced balsamic 14*

### GAZPACHO

*daily preparation 7*

### SPRING RISOTTO

*parmesan brodo - frozen green apple 12*

### BEEF CHEEKS

*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

*jumbo lump - artisan greens - French breakfast radish - Creole remoulade- chimichurri 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 - chicken jus 18*

### CHARCUTERIE

*assortment of house meats and cheeses with accompaniments  
small 25 | large 40*

## LARGE

### HEN

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

### STRIPED BASS

*pan seared striped bass - spring pea farro - roasted maitake mushrooms - chipotle cream - basil emulsion 27*

### HALIBUT

*olive oil poached Nova Scotia halibut - mussel wine - saffron butter - sauté of summer peas 28*

### CRAB CAKES

*jumbo lump - artisan greens - French breakfast radish - Creole remoulade- chimichurri - asparagus 30*

### RIBEYE

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

### LAMB LOIN

*Jamison Farm lamb - 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.

