

DINNER at willow

COURSE 1

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

COURSE 2

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 - kohlrabi - frisee - Creole remoulade- chimichurri 15

BEEF CARPACCIO

*fingerling potato coins - horseradish creme fraiche - lemon thyme gelee - red beet reduction
sourdough crostini* 15

FOIE GRAS

*seared Hudson Valley foie gras - sunflower butter - cornbread - vanilla poached peaches - pea shoots
chicken jus* 18

CHARCUTERIE

*pork terrine (tomato, oregano), beef bresaola, & a selection of gourmet cheeses with accompaniments
small 25 | large 40*

COURSE 3

HEN

*cornbread montpellier - flambéed crimson grapes - baby bok choy - glazed sunchokes - port Madeira reduction
sunchoke puree* 24

STRIPED BASS

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

LOBSTER TAIL

*cold water lobster tail a la plancha - coral puree - emulsion of coconut and kaffir lime - frisee - braised baby
leeks, chanterelles* 27

HALIBUT

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

CRAB CAKES

jumbo lump - artisan greens - kohlrabi - frisee - Creole remoulade- chimichurri - asparagus 30

MANHATTAN STRIP

*hay smoked strip steak - charred baby gem lettuce - seared king trumpet mushrooms -
tar-tar of spring carrots - applewood smoked mushroom jus - black garlic* 30

LAMB

Jamison Farm lamb loin - vadouvan peas - 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.

