

DINNER at willow

COURSE 1

GARDEN

artisan greens - spring onion vinaigrette - seasonal accompaniments 10

ARUGULA

puffed grains - salsa verde - feta - lemon - olive oil 10

SMOKED SALMON

whipped feta - artisan greens - preserved lemon - granola crumble 12

BURRATA

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

GAZPACHO

daily preparation 7

COURSE 2

RAVIOLI

Eichner Farms Chicken rillette - celery root - thyme - orange zest - confit shallot - Fromage d'Affinios - preserved lemon vinaigrette 15

HOUSEMADE ARUGULA GNUDI

chardonnay cream - bacon infused panko - curried shishito - roasted cherry tomatoes - garden chili pesto 13

SPRING RISOTTO

parmesan brodo - frozen green apple 12

BEEF CHEEKS

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

HAMACHI

citrus cured - pea puree - baby carrot - pickled beech mushroom - thai basil - thai chili beurre noisette 15

CRAB CAKE

jumbo lump - artisan greens - kohlrabi - frisee - Creole remoulade- chimichurri 15

BEEF CARPACCIO

*fingerling potato coins - horseradish creme fraiche - lemon thyme gelee - beets blood
sourdough crostini 15*

FOIE GRAS

*seared Hudson Valley foie gras - sunflower butter - cornbread - Chambersburg 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

*Eichner Farms Chicken - cornbread montpellier - flambéed crimson grapes - bok choy - port Madeira reduction -
sunchoke puree 24*

SCOTTISH SALMON

*pan seared Scottish salmon - spring pea farro - roasted maitake mushrooms - chipotle cream - basil emulsion
27*

HALIBUT

olive oil poached Nova Scotia halibut - mussel wine - saffron butter - baby carrots - grilled rapini 32

CRAB CAKES

jumbo lump - artisan greens - kohlrabi - frisee - Creole remoulade- chimichurri - grilled 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 34*

ELK

elk loin - vadouvan peas - citrus - olives - vegetable ash dusted fingerling potatoes 38

BUTTER BURGER

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

HOUSEMADE ARUGULA GNUDI

*chardonnay cream - bacon infused panko - curried shishito - roasted cherry tomatoes
garden chili pesto 23*

VEGETARIAN

daily preparation 23

EXECUTIVE CHEF AARON ALLEN
SOUS CHEF BRETT SANDERS

