

DINNER at willow

SMALL PLATES

- Garden
artisan greens - chive vinaigrette - chef's selection of seasonal fruit, nuts & cheese 10
- Roasted Stone Fruit
nectarines - plums - artisan greens - pecan crumble - creamy garlic vinaigrette 10
- Smoked Salmon
whipped feta - artisan greens - preserved lemon - granola crumble 12
- Mushroom Soup
crème fraîche - pickled beech mushrooms 7
- Housemade Arugula Gnudi
chardonnay cream - bacon infused panko - curried shishito - roasted cherry tomatoes - garden chili pesto 13
- Warmed Burrata
roasted delicata squash - bacon vinaigrette - pecan streusel 14
- Roasted Bartlett Pear
Fourme d'Ambert - fresh herb salad - Muscat reduction 12
- Ravioli
Eichner's Farm chicken rilette - thyme - orange zest - confit shallot - whipped chèvre - tarragon beurre blanc 15
- Risotto
parmesan brodo - frozen green apple 12
- Crab Cake
jumbo lump - artisan greens - kohlrabi - Creole remoulade - chimichurri 15
- Beef Carpaccio
fingerling potato coins - horseradish crème fraîche - lemon thyme gelee - beets blood - sourdough crostini 15
- Foie Gras
seared Hudson Valley foie gras - cornbread - roasted black mission fig - brandy jus 18
- Charcuterie
housemade terrine, Prosciutto, & a selection of gourmet cheeses with accompaniments
small 25 | large 40

LARGE PLATES

- Hen
Eichner Farms Chicken - cornbread montpellier - medjoul dates - corn butter - wheat berries - chorizo sage emulsion 24
- Striped Bass
pan seared - English pea farro - bok choy - chipotle cream 27
- Sablefish
pan seared - mushroom croquette - birch roasted leeks - tomato confit - sauce diable 30
- Crab Cakes
jumbo lump - artisan greens - kohlrabi - Creole remoulade- chimichurri - grilled asparagus 30
- Manhattan Strip
hay smoked strip steak - aligot potatoes - wild mushrooms - roasted onion - veal jus 32
- Elk
spiced carrots with molasses glaze - walnut lime corriander crumble 36
- Short Rib
red wine braised short rib - roasted acorn squash with brown butter - tempura fried bacon - wild mushrooms - confit yolk 28
- Butter Burger
house ground 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
house daily preparation 23

SIDES

- brussels with bacon & dates* 8
whipped potato purée 10

EXECUTIVE CHEF AARON ALLEN
SOUS CHEF BRETT SANDERS

