

WILLOW

Chef's Dinner

First Course

Grilled Spanish Octopus

grilled spanish octopus with pepperoni dust, red pepper purée, & lemon oregano vinaigrette

Soave Classico

suavia (2019)

Second Course

Frisée Salad

frisée salad with pickled onions, roasted tomato & garlic, bacon, fresh raspberries, & honesy tarragon vinaigrette

Cataldi Madonna

cerasuolo d'abruzzo rosé (2020)

Third Course

Roasted Lamb

roasted lamb shank with rosemary truffle redskin mash, fire roasted sabzi, & braised red wine lamb demi

Bodegas y Viñedos San Román

toro prima (2018)

Fourth Course

Dark Chocolate Mousse Cake

moist dark chocolate cake with cocoa powder, chocolate mousse, & sweet chocolate ganache

Bodegas Dios Baco

pedro ximénez sherry oxford 1.970
jerez-xérès-sherry