



# WILLOW

*Hudson Valley  
Restaurant Week  
Lunch*

## CHOICE OF STARTER

ONION SOUP GRATINÉE  
*crispy shallot, thyme crouton, aged gruyère*

BRUSSELS SPROUTS  
*charred, agrodolce, chipotle aioli*

PANZANELLA SALAD  
*roasted seasonal squash, cherry tomato, kale, rye crouton,  
toasted pepitas, goat cheese, maple mustard vinaigrette*

## CHOICE OF ENTRÉE

VEGETARIAN FRENCH DIP  
*demi baguette, caramelized onions, portobello mushrooms, gruyère,  
grilled squash, arugula, vegetable jus, garlic aioli*

WARM HARVEST BOWL  
*ancient grains, roasted squash, pickled onions, cherry tomato,  
pomegranate seeds, apple, avocado*

MIRBEAU BURGER  
*8 oz prime beef burger, brioche bun, gruyère, portobello, truffle aioli,  
caramelized onion, fresh cut parmesan truffle fries*

## CHOICE OF DESSERT

CHOCOLATE COCONUT MOUSSE BOMB  
*chocolate ganache, flourless chocolate cake*

CRÈME PÂTISSIÈRE  
*puff pastry cones, raspberry coulis, pastry cream, fresh berries*

*Available Monday through Friday for \$39.95 per person*

*Chef De Cuisine - Lukas Smith  
Executive Sous Chef - Kyle Christensen  
Pastry Chef - Meggan Kalkowski*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg  
may increase your risk of food borne illness.*

*Please inform your server if a person in your party has a food allergy.*

*Shared plates will be charged an additional \$3.  
Groups of 6 or more will be charged a 20% gratuity.*



# WILLOW

*Hudson Valley  
Restaurant Week  
Dinner*

## CHOICE OF STARTER

ONION SOUP GRATINÉE  
*crispy shallot, thyme crouton, aged gruyère*

WILTED SPINACH SALAD  
*warm Catskills Provision's maple sherry vinaigrette, bacon lardons,  
roasted pecans, balsamic red onions, Old Chatham blue cheese*

TUNA TARTARE  
*peppered romesco, squid ink corral, avocado,  
pickled mustard seeds, micro cilantro*

## CHOICE OF ENTRÉE

GRILLED TRUMPET ROYAL MUSHROOMS  
*garlic cauliflower purée, snow peas, carrot ginger reduction*

MIRBEAU POTATO - CRUSTED SALMON  
*fingerling potato, sautéed spinach, lemon beurre blanc*

STEAK FRITES  
*grilled 10oz hanger steak, charred tomato blue cheese butter,  
dressed field greens, fresh cut parmesan truffle fries*

## CHOICE OF DESSERT

CHOCOLATE COCONUT MOUSSE BOMB  
*chocolate ganache, flourless chocolate cake*

CRÈME PÂTISSIÈRE  
*puff pastry cones, raspberry coulis, pastry cream, fresh berries*

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