



WILLOW

BY CHARLIE PALMER

STARTERS

SOUP DU JOUR 12

ONION SOUP GRATINEE 16
crispy shallots, thyme crouton, aged gruyère

TUNA TARTARE 17
heirloom radishes, avocado, citrus-soy emulsion, & crispy rice

COUNTRY PÂTÉ 16
artisan duck mousquetaire, house pickles, grainy mustard, sourdough

FRESH OYSTERS 20
lemon & red wine mignonette

ASSORTED CHEESES &
ROMANO PALMER CHARCUTERIE 21
selection of salumi and cheese with grainy mustard, & sourdough

TOASTS & SANDWICHES

*served with side salad
add poached egg (2) or smoked salmon (4)*

AVOCADO TOAST 16
pickled red onions, tomatoes, fines herbs

CRAB TOAST 20
jumbo lump crab, garlic aioli, lemon & avocado

CHICKEN CURRY SANDWICH 14
golden raisins, fines herbs, B&B pickles, ciabatta

LE JARDINIER 14
roasted red peppers, portobello mushrooms, gruyère, arugula pesto, whole wheat sourdough

SIDES

SIDE SALAD 8
radishes, herbs, honey dressing

TRIPLE MAC & CHEESE 12
brie, Parmigiano-Reggiano, aged cheddar

BRUSSELS SPROUTS 9
agrodolce, chipotle aioli

POMMES FRITES 9
truffle, Parmigiano-Reggiano, herbs

SALADS

MARKET GREENS 11
red onions, fines herbs, tomatoes, shaved radishes, honey dressing

KALE & ENDIVE 14
puffed quinoa, pickled pear, pomegranate seeds, maple sherry vinaigrette

BABY BEETS & MACHE 15
goat cheese mousse, toasted hazelnuts

ROMAINE HEARTS "CAESAR" 14
classic dressing, Parmigiano-Reggiano, boquerones, rosemary croutons

MAINS

STEAK FRITES 28
bavette prime, herb butter, jus

GRILLED SALMON 28
fennel, capers, lemon vinaigrette

SEARED AMISH CHICKEN 25
arugula, pumpkin seeds, pickled pears, Parmigiano-Reggiano

BUTTERNUT SQUASH RISOTTO 17
brown butter crumble, Parmigiano-Reggiano, fried sage

MIRBEAU BURGER 18
brioche bun, gruyère, portobello, truffle aioli, caramelized onions

SALMON BURGER 18
dijonnaise, avocado, pickled red onion, side salad

GRAIN BOWL 16
farro, avocado, radishes, lemon oil, ricotta

LUNCH PRIX FIXE

TWO COURSES \$30

THREE COURSES \$36

FIRST	SECOND	THIRD
<i>market greens</i>	<i>chicken paillard</i>	<i>ice cream/sorbet trio</i>
<i>-OR-</i>	<i>-OR-</i>	<i>-OR-</i>
<i>soup du jour</i>	<i>steak frites</i>	<i>apple bread pudding</i>

Winter 2020 - Lunch
Chef De Cuisine - Xavier James
Pastry Chef - Nicole Jones
Mirbeau Inn & Spa Rhinebeck

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 an 20% gratuity.