



WILLOW

BY CHARLIE PALMER
AT MIRBEAU

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*

MARKET GREENS 11
*red onions, fine herbs, tomatoes, shaved
radishes & honey dressing*

SALT BAKED BEETS & MACHE 15
buratta, toasted hazelnut

LITTLE GEM "CAESAR" SALAD 14
*classic dressing, parmigiano reggiano,
boquerones & rosemary crutons*

BABY BIBB LETTUCE & ARUGULA 12
*citrus shallot vinaigrette, candied walnuts,
blue cheese*

FRESH OYSTERS 22
lemon & red wine mignonette

STARTERS

SIDE SALAD 8
radishes, herbs, honey dressing

TRIPLE MAC & CHEESE 12
brie, parmigiano, aged cheddar

BRUSSELS SPROUTS 8
agrodolce, chipotle aioli

POMME FRITES 9
truffle, parmesan, herbs

ROASTED CAULIFLOWER 9
*golden raisins, pine nuts, capers, lemon,
parsley*

ENTREES

NY STRIP STEAK AU POIVRE 42
herb roasted fingerling potatoes, sautéed spinach

HUDSON VALLEY DUCK BREAST 34
*orange glaze, forbidden rice, braised fennel, huckleberry
gastrique*

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

CARMELIZED AMISH CHICKEN BREAST 27
grilled leeks, pickled king trumpets, beluga lentils

GRILLED SALMON 28
fennel, capers, parsley, lemon vinaigrette

SEARED SCALLOPS 26
frisse, roasted eggplant, pickle spice grapes

CRISPY BRANZINO 31
*onion soubise, patty pan squash, purple potatoes, lemon
confit*

RATATOUILLE 22
melted burrata, tomato coulis

COTE DE BOEUF FOR TWO 110

*32oz, 28 day dry-aged, bordelaise sauce, harvest
vegetables, truffle pommes frites*

HOUSEMADE PASTA & RISOTTO

TAGLIATELLE PASTA 21
*wild mushroom ragout, shaved parmesan,
thyme*

ROASTED TOMATO RISOTTO 16
fine herbs, lemon confit, parmigiano reggiano