



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*

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

FRESH OYSTERS 22
lemon & red wine mignonette

TOASTS

served with side salad

AVOCADO 16
pickled red onions, tomatoes, fine herbs

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

CHICKEN CURRY SALAD 14
golden raisins, fine herbs, cucumbers

SIDES

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

SALADS

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

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

SALT BAKED BEETS & MACHE 15
burratta & toasted hazelnuts

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

MAINS

STEAK FRITES 28
hanger steak, herb butter, jus

GRILLED SALMON 28
fennel, capers, parsley vinaigrette

CHICKEN PAILLARD 25
arugula, pumpkin seeds, pears, parmigiano reggiano

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

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

GRAIN BOWL 12
*farro, avocado, radishes, honey dressing, crème
fraîche - add poached egg (2) or smoked salmon (4)*

LUNCH PRIX FIXE

TWO COURSES \$26 / THREE
COURSES \$32

FIRST
market greens salad
-OR-
soup du jour

SECOND
chicken paillard
-OR-
grilled salmon

THIRD
ice cream/sorbet trio
-OR-
la peche melba

Summer 2020
LUNCH
Mirbeau Inn & Spa Rhinebeck