



# 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  
*burrata, 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*