



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*

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

KALE & ENDIVE 13
*puffed quinoa, pickled pear, pomegranate
seeds, maple sherry vinaigrette*

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

BABY BEETS & MACHE 15
goat cheese mousse, toasted hazelnut

FRESH OYSTERS 20
lemon & red wine mignonette

P.E.I. MUSSELS 19
saffron broth, tasso ham, crostini

ASSORTED CHEESES &
ROMANO PALMER CHARCUTERIE 21
*selection of salumi and cheeses with grainy
mustard, house pickles, & 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

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

SEASONAL ROASTED VEGETABLES 9
fines herbs, garlic, shallots

ENTREES

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

GLAZED DUCK BREAST 34
forbidden rice, braised fennel, huckleberry gastrique

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

CARAMELIZED AMISH CHICKEN BREAST 27
mushroom medley, parsnip, creamy farro

POTATO CRUSTED SALMON 28
fingerling potatoes, sautéed spinach, lemon beurre blanc

COQUILLES SAINT JACQUES 28
scallops, braised endive, citrus, quinoa

PAN SEARED HALIBUT 36
herb risotto, lemon, brown butter, parsley

AUSTRALIAN LAMB RACK 42
celery root, braised swiss chard, sunchoke purée

ROASTED WINTER SQUASH 21
delicata squash, black rice, sauce pipian

CÔTE DE BOEUF FOR TWO 120

*32oz, 28 day dry-aged, bone-in ribeye, bordelaise,
harvest vegetables, truffle pommes frites*

HOUSEMADE PASTA & RISOTTO

TAGLIATELLE PASTA 21
*wild mushroom ragout, Parmigiano-
Reggiano, thyme*

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

Winter 2020 - Dinner
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.*