



WILLOW
BY CHARLIE PALMER

Mid-Day Nosh

ONION SOUP GRATINÉE 16

crispy shallot, thyme crouton, aged gruyère

BABY BEETS + MÂCHE 16

goat cheese mousse, toasted hazelnut

TUNA TARTARE 18

*heirloom radishes, avocado, citrus-soy emulsion,
crispy rice*

ASSORTED CHEESES &

ROMANO PALMER CHARCUTERIE 26

*selection of salumi and cheeses, house pickles,
grainy mustard, whole wheat sourdough*

FRESH ICED OYSTERS (6) 20

on the half shell, lemon, red wine mignonette

CRISP CP FRIES 9

MIRBEAU ICE CREAM SUNDAE 15

*warm caramel over decadent brownie,
brandied cherries, malted vanilla ice cream*

Chef De Cuisine - Xavier James
Spring/Summer 2021 - Mid Day Nosh

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.