



## FIRST PLATE

**Sweet Potato Bisque, *Toasted Pumpkin Seeds* 7**

**Onion Soup, *IPA Braised Onions, Gruyere Crust* 7**

**Seared Rare Ahi Tuna, *Wasabi Sorbet, Wakame, Cold Sesame Noodles* 12**

**Eggplant Napoleon, *Topped with Fresh Tomato, Mozzarella, Parmigiano Reggiano* 11**

**Butternut Squash Ravioli, *Sage Brown Butter, Pecorino Romano* 14**

**Carpaccio of Filet, *Balsamic Truffle Oil, Lemon Aioli, Crispy Capers, Reggiano, Arugula* 12**

**Regionally Sourced Artisanal Cheese Board, *Local Honey, Housemade Fig Jam & Apple Chutney, Candied Walnuts, Toasted Crostini* 14**

*Cheeses are Sourced from Arethusa Farm, Cato Corner and other Local Dairy Farms.  
Please ask your server about Today's Daily Selection*

## MARKET GREENS

**Simple Organic Field Greens, *Tomato, Pickled Onion, Balsamic Herb Vinaigrette* 5**

**Baby Field Greens, *Local Harvest Pear, Pumpkin Seed Brittle, Apricot White Stilton, Maple Balsamic Vinaigrette* 9**

**Pomegranate & Spinach Salad, *Slivered Toasted Almonds, Matchstick Carrots, Crispy Wonton, Lemon Honey Ginger Vinaigrette* 8**

**Farmhouse Caesar, *Romaine Hearts, Garlic Crouton Sticks, White Anchovy, Parmesan* 8**

**Local Arugula, *Plum Tomato, Fall Harvest Apples, Jicama, Polenta Croutons, Apple Cider Vinaigrette* 10**

“Food is the Essence of Life”, which nourishes body, mind, and soul, while cooking is an endless journey of refinement and the honing of your craft.” We believe in using only the freshest ingredients to create dishes unique in composition and presentation. We have a firm commitment in sourcing regional products whenever possible and a tremendous respect for the local farming community.

## MAIN COURSE

**Homemade Pappardelle Pasta, *Braised Beef, Spinach, Mushrooms, Veal Demi-Glace* 24**

**Fresh Bucatini Pasta, *Roasted Local Late Harvest Vegetables, Plum Tomato, Ricotta Salata* 24**

**Pan Seared Diver Scallops, *Roasted Butternut Squash Risotto, Spinach, and Mascarpone* 30**

**Honey Mustard Glazed Faroe Island Wild Atlantic Salmon, *Tomato Broth, Braised Fennel, Roasted Baby Sweet Potatoes* 26**

**Crispy Skin Maple Leaf Farms Duck Breast, *Black Cherry Glaze, Wild Mushroom Rice Cake,* 28**

**Roasted Misty Knoll Farms Chicken Breast, *Toasted Pistachio Butter, Truffled Potato Puree* 28**

**Fresh Potato Gnocchi, *Sautéed Butterfly Shrimp, Local Arugula, Tomato Concasse, Saffron Cream* 26**

## FROM THE GRILL

**Barolo Braised Beef Short Ribs, *Celery Root Puree, Red Wine Reduction* 30**

**Chargrilled Filet Mignon, *Black Trumpet Mushroom Duxelle, Herb Butter Sauce, Goat Cheese Mashed Yukon Potato* 34**

**“Classic” Grilled Hangar Steak Frites, *Green Peppercorn Sauce, Maitre D’hôtel Butter,* 24**

**New York Strip, “Triple Seared Hibachi Style”, *Rock Salt, Sake, Aged Shoyu Soy, Broccoli Rabe, Potato Hash* 32**

**Willow’s Kobe Steak Burger, *Kobe Beef, Bacon Jam, Toasted Brioche, Truffled Parmesan Fries* 16**

**Veal Chop Milanese, *Local Arugula, White Bean and Red Onion Salad, Lemon Vinaigrette* 36**

## ENHANCEMENTS

(Add to Any Dish)

**Pan Seared Diver Scallops, *(4 oz.) Lemon Butter* 16**

**Tarragon Scented Lobster & Crab Cake, *Saffron Remoulade* 16**

**Three Grilled Colossal Shrimp, *Scampi Butter* 14**

## ACCENTS

**Thyme Buttered Spaghetti Squash 6**

**Truffled Parmesan Shoestring Fries 6**

**Roasted Brussels Sprouts, Pancetta 6**

**Herb Roasted Wild Foraged Mushrooms 6**