

WILLOW

teaching restaurant

FIRST

SOUP*
\$7

DUCK PROSCIUTTO & BEET SALAD *
greens, pistachio crusted goat cheese, pickled radish, gastrique, saffron aioli
\$10

ARANCINI*
panko dusted roasted vegetable risotto, smoked mozzarella, tomato coulis
\$10

BEEF CARPACCIO*
arugula, radicchio, parmesan, dijon aioli, truffle oil
\$12

SHRIMP AND GRITS
chipotle lime shrimp, cheesy polenta, spinach
\$13

SECOND

DUCK RAGU PAPPARDELLE*
braised duck, tomato, basil, parmesan
\$13

CITRUS SALMON
bulgur & quinoa, asparagus, lemon walnut butter, dill crème fraiche
\$14

"PORKETTA" PORK BELLY
mashed potato, bacon, leek, fennel, brussels, pickled vegetables, pork demi-glace
\$12

PAN SEARED SCALLOP & PEA RISOTTO*
pancetta, sundried tomato & tarragon pea puree
\$15

THIRD

CHICKEN TIKKA MASALA*
chicken, chickpea, tomato, bok choy, coconut rice, naan
\$15

CAJUN HALIBUT*
panko crusted halibut, chorizo hash, artichoke citrus cream
\$18

BRAISED BEEF SHORT RIB
horseradish cheddar mashed potato, pepper medley, crispy onion, demi-glace
\$17

HERB CRUSTED LAMB CHOP*
couscous, zucchini, peppers, king oyster mushroom, tzatziki
\$19

FOURTH

CHOCOLATE SHORTCAKE
white chocolate mousse, berries romanoff

FEATURE CHEESECAKE
FEATURE SORBET

**Please ask your server about our vegetarian options
3 courses - \$38 (choice of one item from first, second & third)
4 courses - \$42 (choice of one item from first, second, third & dessert)*