

Welcome to Willow!

Restaurant Week Winter 2011

Choose one item from each course for **\$35.11**

Pair Them with a Wine Flight for an Additional **\$15.00**

Appetizers

🌀 *Akesti Bianco, Sicilia, Italy, 2008*

Coquilles St. Jacques

*Seared Dayboat Scallops in a Creamy Wine Sauce with Maitake Mushrooms
& Aged Gouda Bread Crumbs*

Rhode Island Style Clam Soup Gratin

Parmesan Crouton & Gruyere Cheese

Roasted Pear Stuffed with Goat Cheese (V)

Endive, Baby Greens, Sherry Vinaigrette & Candied Pecans

Wild Mushroom Bisque

Parmesan Crouton, Tarragon Oil & Chives

Sherry & Tomato Steamed Mussels

Speck Ham, Sweet Garlic, Fennel Raviolini & Basil

Roasted Blue Cheese Stuffed Apple (V)

Endive, Frisée, Arugula with Sherry Vinaigrette, Candied Walnuts & a Port Glaze

Beef Carpaccio

Mushroom-Truffle Vinaigrette, Endive, Crispy Mushrooms & Fried Caper Berries

No Substitutions Please

(V) is for vegetarian, but may contain dairy

*The Virginia Department of Health requires us to inform you that these items may contain raw or undercooked ingredients and consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Entrees

🌀 *Sangiovese, Luca, Tuscany, Italy, 2008*

Miniature Sausage Crusted Pork Rack

Creamy Potato & Smoked Gouda Tart, Caramelized Onions & Broccoli Rabe

Crispy Foie Gras Stuffed Chicken

Brussels Sprouts with Bacon, Creamy Mashed Potatoes & Black Truffle Sauce

Sautéed North Atlantic Flounder

Butter Poached Lobster Agnolotti, Creamy Fennel & Lobster Sherry Sauce

Speck Wrapped Wild Hawaiian Spearfish

*Ragout of Giant White Beans, Lima Beans, Parsnip, Broccoli Rabe,
Creamy Cauliflower & Ham Hock Sauce*

Braised Prime Pot Roast & Bacon Wrapped Filet Medallion

Roasted Winter Vegetables & Red Wine-Beef "Jus"

Grilled Veal Sirloin Chops

Braised Veal Breast & Winter Vegetable Ragout & Smoked Gouda Polenta "Fries"

Duo of Mushroom (V)

*Barley, Wheatberry & Mushroom Risotto, Mushroom Agnolotti, Creamy Fennel,
Broccoli Rabe & White Truffle Sauce*

Desserts

🌀 *Moscato d' Asti, Villa Jolanda, Piedmont, Italy, 2009*

Warm Pineapple Upside Down Cake

Vanilla Bean Ice Cream & Caramel Sauce

White Chocolate Grasshopper Pie

Chocolate Sorbet & Crème de Menthe Sauce

Tiramisu Parfait

Rum & Coffee Soaked Spongecake Layers with Mascapone Mousse

Duo of Citrus Sorbet

Moorenko's Lemon & Orange Sorbet, Raspberry Sauce & French Almond Macaron Cookie

Chocolate Layer Cake of the Day

WILLOW SPECIALTY COCKTAILS

\$10 each

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*Tanqueray Gin
Ginger Simple Syrup
Ginger Ale*

Whiskey Sour Cherry

*Jack Daniels
House-Made Sours
Cherry Froth*

Conneaut Cocktail

*Stoli Raz
Stoli O
Fresh Lemonade
Cranberry Juice & Sprite*

Spiced Old Fashioned

*Jim Beam
Spiced Ginger Simple Syrup
Bitters
Campari
Cherry
Orange Peel*