

Greene County Restaurant Week



April 7th - 13th

GRAY
WILLOW

FIRST COURSE

THAI RED CURRY MUSSELS

steamed mussels in coconut milk with red curry paste; served with grilled plantain bread

RADICCHIO SALAD

with crumbled goat cheese, toasted walnuts, garlic croutons; tossed with anchovy and roasted shallot dressing.

LOCAL CHEESE RANGOONS

Award winning Victoria cheese from McGrath Cheese Company (Hudson, NY) in house made rangoons, pan fried and served with sweet and sour tamarind chutney.

MAIN COURSE

ST/ LOUIS STYLE BRAISED SPARE RIBS

half rack of ribs served over garlic mashed red potatoes

STRACCIATELLA BURRATA RAVIOLI

with sundried tomatoes, portobella mushrooms and fresh basil; tossed in our vodka pink sauce.

ACHIOTE BUTTERMILK CHICKEN SANDWICH

achiote brined chicken breast coated with spicy panko crumbs, then deep fried and served on a branded brioche bun with lettuce, tomato, chipotle pepper aioli, melted cheddar and fried onion slivers.

DESSERT COURSE

PEANUT BUTTER TOFFEE BAR SUNDAE

vanilla ice cream, warm peanut butter toffee bar, chocolate sauce, and candied walnuts

FRESH BAKED BLUEBERRY PIE *ala mode*

Three Course Meal
(Choose one from each course.) **\$30**



518-751-2000

www.GrayWillowNY.com

2168 Route 81, Earlton, NY 12058