

Willow & Ivy



MOTHER'S DAY

IN THE HEART OF BACK BAY

MOTHER'S DAY

STARTERS

Poached Jumbo Shrimp Cocktail 24

Lemon, House Hot Sauce, Horseradish Cocktail

Pineland Farms Beef Carpaccio* 27

Olive Oil, Crisps, Truffle Aioli, Pepper Cress, Toast

Chinatown Dumplings 21

Pork, Ginger, Lemongrass, Soy, Spicy Kewpie

Focaccia Pies to Share

Heirloom Tomatoes, Basil, Garlic, Grana Padano 17

La Quercia Prosciutto, Straciatella, Olive Oil, Sea Salt 19

Burrata, Balsamic, Calabrian Chili Honey 19

Chili Rubbed Yellow Fin Tuna* 23

Ponzu, Crunchy Chili Oil, Soy Beans, Wakame Aioli

CHEESE & CURED MEATS

A Selection of All Our Cheeses + Cured Meats* 48

Artisan Cheeses* 41

Orange Blossom Honey, Black Mission Fig Jam, Crisps, Grilled Francese, Marcona Almonds

TRIPLE CREAM Nettle Meadow Farms. Adirondack, NY. Pasteurized Cow's Milk.

ALPHA TOLMAN Jasper Hill Farm. Greensboro, VT. Raw Cow's Milk.

HUDSON VALLEY CAMEMBERT Old Chatham Creamery. Groton, NY. Pasteurized Cow's Milk.

HAND ROLLED BURRATINI Maplebrook Farm. North Bennington, VT. Pasteurized Cow's Milk.

SHROPSHIRE BLUE Colsten Bassett Dairy. Nottinghamshire, UK. Pasteurized Cow's Milk.

Cured Meats Platter* 42

Cornichon, Crisps, Grilled Francese, Grain Mustard Marcona Almonds

CURED WAGYU BEEF SAUSAGE | COPPA | BRESAOLA | 'NDUJA | NEW BEDFORD CHORIZO

MOTHER'S DAY PRIX FIXE

\$110

CHOICE OF ONE PER COURSE

FIRST

Smoked Atlantic Salmon

Chive Creme Fraiche, Quail Eggs, Salmon Caviar, Shaved Baguette

Cape Cod Oysters on Ice*

Pink Peppercorn Mignonette, House Cocktail Sauce, Lemon

Early Spring Greens

Meyer Lemon Basil Vinaigrette, Goat Cheese, Shaved Young Vegetables, Petite Heirloom Tomatoes

SECOND

Pasta Bolognese

Heritage Pork, Fresh Straciatella, San Marzano Tomatoes, Young Basil, Grana Padano

Grilled East Coast Salmon

Spring Peas, Spring Baby Carrots, Chardonnay Buerre Blanc

Green Apple & Honey Brined Free-Range Chicken

Whipped Locally Grown Potatoes, Fava Bean & Roasted Sweet Corn Succotash

Slow-Cooked Wagyu Beef Shortrib

Crispy Duck Fat Potatoes, Caramelized Maui Onion Jus

Hand-Cut Pasta

Forest Mushrooms, Young Spinach, Aged Madeira, Grana Padano

Carved Roast Rack of Lamb*

Red Wine Jus, Whipped Maine Potatoes, Spring Asparagus, Blistered Vine-Ripe Tomatoes

THIRD

Raspberry Lime Ricky Crème Brulee

Candy Lime Zest, Raspberry Sorbet

Double Chocolate & Salted Caramel Crunch

Meyer Lemon Sorbet

Spring Berries

*These items may contain raw ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Large parties of 6 or more will be subject to 20% gratuity.



W&L

BACK BAY
BOSTON