

## VEGAN MENU

### STARTERS

#### **Willows Salad 14**

Taylor Farms Lettuce, Marcona Almonds, Golden Raisin  
Sunflower Seed, Syrah Vinaigrette

#### **Little Gem Lettuce 15**

Watermelon Radish, Cucumber, Avocado  
Pickle Onions, Ranieri Olive Oil & Vinegar

#### **Grilled Artichoke 18**

Gilroy Artichoke, Charred Meyer Lemon, Ranieri Extra Virgin Olive Oil

### ENTREES

#### **Garden Vegetables Terrine 40**

Shitake Mushrooms, Plum Tomatoes, Basil, Garlic, Olive oil  
Asparagus, Heirloom Carrots, Spinach, Balsamic Reduction

#### **Pepper Crusted Impossible Ground Steak 43**

Fingerling Potatoes, Grilled Asparagus, Cilantro Mint Chimichurri

### SIDES

#### **Willows French Fries 12**

Fresh Cut, Roasted Garlic, House-Made Ketchup

#### **Grilled Asparagus 12**

Ranieri Extra Virgin Olive Oil

#### **Spring Vegetables 12**

Baby Zucchini, Heirloom Carrots, Snap Peas, Butter Mint

#### **Mushrooms 12**

Crimini, Red Wine, Shallots, Herbs