



DINNER MENU

The Beginning

SUN-DRIED TOMATO STUFFED BRIE

Creamy Brie Cheese Baked Golden Brown in a Flaky Pastry Crust Stuffed with Sun-Dried Tomatoes & Fresh Herbs. Served with Golden Olive Oil Crostini

\$15

CHEF'S CHARCUTERIE BOARD (NUT ALLERGEN)

A selection of Cured Italian Meats, Hard & Soft Cheeses, Dried Fruits, Spiced Nuts, Crackers, Pesto, Spicy Mustard, Olive Tapenade, Jalapeño Bacon Jam & Fresh Vegetables

FOR TWO: \$35

FOR FOUR: \$60

HERBED MAINE MUSSELS

Fresh Maine Mussels braised in White Wine, shallot, bell pepper & butter. Served with Crusty French Baguette

\$16

The Garden

CHEF'S SEASONAL SALAD (GF) (NUT ALLERGEN)

A blend of Local Seasonal Vegetables & Greens with Local Cheeses, Cured Meats, Toasted Nuts, Olive Oil, Sea Salt, Cracked Pepper, Lemon Juice & Fresh Herbs

\$18

EDAMAME & ROASTED CORN SALAD W/HONEY GINGER VINAIGRETTE (V)(GF)

Sweet Roasted Corn, Edamame, Carrot, Radicchio, Fennel, Shallot, Red Bell Pepper, Watermelon Radish & Bok Choy with a Sweet & Tangy Honey Ginger Vinaigrette

\$18

Dressings

Italian Vinaigrette

Gorgonzola Vinaigrette

Creamy Parmesan Peppercorn

Honey Ginger Vinaigrette

The Main Course



ALL MAIN COURSES COME WITH A LOCALLY SOURCED GARDEN SALAD & CHOICE OF HOMEMADE DRESSING

PEARL MOZZARELLA & SUNDRIED TOMATO STUFFED CHICKEN MARSALA (NUT ALLERGEN)

Tender Marsala & Wild Mushroom Braised Chicken Stuffed with Sun-Dried Tomatoes, Pearl Mozzarella, Asiago & Parmesan Cheeses. Served with Roasted Seasonal Vegetables & one choice of side

\$26

MOZZARELLA STUFFED PARMESAN CRUSTED MEATBALLS W/ CHUNKY GARDEN GRAVY (GF)

A blend of Beef Veal & Pork Stuffed with Fresh Mozzarella & Sopressata with a Gluten Free Golden Fresh Parmesan Crust. Served with a Sweet & Tangy Red Sauce full of Local Vegetables. Served with Crusty French Baguette

\$18

LAMALLO BRAISED CHICKEN

Tender Chicken Breast Braised in our own Lamallo Chardonnay & Local Vegetables with Pasta. Served with Crusty French Baguette. (Without Chicken, this dish can be modified to be Vegetarian)

\$20

ROASTED FENNEL, WILD MUSHROOM & BLACK GARLIC RISOTTO (GF) (VEGAN)

Roasted Fennel & Wild Mushrooms in a Black Garlic & Risotto.

\$18

Chef's Sides

Pumpkin & Pepita Risotto
Parmesan Risotto
Mushroom Risotto
Seasonal Vegetables
Sea Salted Baby Potatos

\$6

The Bakery

HAUT D'TAUT CHEESECAKE W/ WILD BERRIES (NUT ALLERGEN)

Delicate Cheesecake Baked with a Toasted Hazelnut & Pepita Crust, topped with Fresh Berries & our Haut d'Taut Frontenac Honey Sauce

\$10

KING RED DARK CHOCOLATE CAKE

Decadent Dark Chocolate Cake Layered with Chocolate & Cabernet Sauvignon Frosting Soaked in our King Red Cabernet Sauvignon & Marquette Wine

\$10

[GF]- GLUTEN FREE [V]- VEGETARIAN (NUT ALLERGEN) (VEGAN)

*Consuming raw or undercooked meat, poultry, seafood and eggs may increase your risk of food borne illness.

*Please inform your server if you have sensitivities or allergens as we can make special preparations. Items marked GF are made with gluten free ingredients, but please be aware that they are prepared side-by-side with items that may have gluten.



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