

# Tree Restaurant

## 1ST

*Choice of one*

### CHICKEN SOUP (df)

Quails R' Us Chicken Bone Broth / Quails R' Us Chicken / Mirepoix / Egg Noodles / Parsley

### SPRING VEGETABLES & GREEN GODDESS HUMMUS (v) (gf) (n) (se)

Sugar Snap Peas / French Breakfast Radish / Romanesco / Baby Carrots / Micro Crudité Vegetables / Pistachio Gremolata

### VEGETABLE FRITO MISTO (df) (s)

Tempura Meyer Lemon / Baby Carrots / Zucchini / Bell Peppers / Fennel / Sprouted Cauliflower / Lemon Garlic Aioli

### PIZZETTA (n)

Ramp and Spring Pea Pistou / Boursin / Goat Cheese / Parmesan / Roasted Wild Mushrooms / Pea Shoots / Crispy Prosciutto / Pine Nuts

## 2ND

### BLACKMORE FARM SIGNATURE SALAD (vegan upon request) (gf) (n)

Asparagus / Cara Cara Oranges / Snap Peas / Pistachio / Strawberries / Goat Cheese / Citrus Vinaigrette

## MAIN

*Choice of one*

### FUSILLI PASTA VERDE (vegan upon request)

Morel Mushrooms / Basil Pistou / Spring Peas / Fiddlehead Ferns / Spring Onions / Parmesan / Boursin Cheese

### CHILEAN SEA BASS (gf) (df) (se)

Sweet Potato and Lime Puree / Coconut Flakes / Sesame-Sautéed Asparagus / Pineapple and Cilantro Pickled Red Cabbage Salad

### DIVER SEA SCALLOPS\* (gf) (df)

Asparagus Puree / Crispy Prosciutto / English Peas / Sugar Snap Peas / Asparagus / Shaved Fresno Peppers / Lemon Agravato

### GRILLED CHICKEN BREAST (gf) (df)

Quails R' Us Chicken Breast / Lemon & Herb Marinade / Wild Rice Pilaf / Spring Vegetables / Sautéed Farm Greens / Extra Virgin Olive Oil / Lemon

### FILET MIGNON AU POIVRE\*

Truffle & Parmesan Pomme Frites / Broccolini / Blistered Cherry Tomatoes / Black Truffle & Shallot Demi-Glace

### MISO-GLAZED HASSELBACK TURNIP (v) (n) (se)

White Miso Glazed / Carrot Puree / Romanesco / Cipollini Onions / Furikake / Thumbelina Carrots / Crispy Lotus Root / Baby Corn / Roasted Cashews / Sweet & Spicy Teriyaki Sauce

Executive Chef William Seitzinger

Chef de Cuisine Olaf Wozny

We are proud of sourcing only sustainable seafood, local produce, our own Blackmore Farm herbs and vegetables, hormone-free beef, and free-range poultry. Locally sourced farms include: Willow Wisp / Calkin's Creamery / Mountain View Mushrooms / Harvest Moon Microgreens / Quails R' Us / Lukan's Farm Resort / Blackmore Farm / Lato Sud Farm / Hudson Valley Fish Farms / Subarashii Kudamono

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts df = Dairy Free gel = animal gelatin s = soy se = Contains Seeds

Many items can be made gluten friendly or vegan upon request. Ask your server for more information.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Items cooked to your liking.