

Tree Restaurant

1ST

Choice of one

VEGAN ARTICHOKE & SPRING ONION SOUP (v)

Crispy Artichoke / Spring Onion Gremolata / Fresh Herbs

BURRATA (veg) (n)

Smashed Fava Beans / Roasted Baby Peppers / Pistachio Gremolata / Aged Balsamic Vinegar / Basil / Rosemary Crackers

PORK BAO BUN (s) (se)

Char Siu Pork Tenderloin / Hoisin Sauce / Shaved Red Cabbage / Pickled Carrots, Cucumbers, and Radish / Sesame Seeds / Scallions / Cilantro

SPRING ANTIPASTO (veg) (se)

Green Pea & Garbanzo Puree / Charred Asparagus / Feta Cheese / Cherry Tomatoes / Cucumbers / Italian Olives / Kastania Extra Virgin Olive Oil / Paprika / Pita Bread

2ND

VEGAN CAESAR SALAD (v) (n) (s) (se)

Romaine Hearts / Blackmore Farm Kale / Roasted Garlic Crostini / Vegan Cashew Parmesan Cheese / Preserved Tomatoes / Marinated Artichoke Hearts / Capers / Vegan Caesar Dressing

MAIN

Choice of one

STINGING NETTLE RISOTTO (veg) (gf)

Goat Cheese / Fiddlehead Ferns / Spring Peas / Baby Arugula / Parmesan Cheese

MISO-MARINATED BLACK COD (gf) (df) (s) (se)

Bamboo Rice / Bok Choy / Broccoli / Lotus Root / Thumbelina Carrots / Furikake / Shaved Radish / Teriyaki Glaze

PAN-SEARED SCOTTISH SALMON* (df) (n)

Kastania Extra Virgin Olive Oil / Green Pea Puree / Sauce Vierge / Roasted Chickpeas / Basil / Lemon / Pine Nuts

GRILLED PREMIUM RESERVE PORK LOIN CHOP* (gf) (s)

Whole Grain Mustard & Herb Marinade / Roasted Garlic & Dill Spring Potatoes / Haricot Verts / Romanesco / Cauliflower / Creamy Chanterelle Mushroom Sauce

CHAR BROILED 10OZ NEW YORK STRIP STEAK* (gf) (df)

Olive Oil & Roasted Garlic Marinated Certified Angus Beef / Roasted Smashed Baby Potatoes / Baby Carrots / Charred Scape / Asparagus / Carrot Top Chimichurri

ZUCCHINI LINGUINE POMODORO (veg) (gf)

Marinara Sauce / Blackmore Farm Greens / Roasted Chickpeas / Broccolini / Shaved Asparagus / Basil / Shaved Ricotta Salata

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.