

Tree Restaurant

1ST

Choice of one

ASPARAGUS BISQUE (v) (gf)

Spring Peas / Brulee Shallots / Fresh Mint / Roasted Garlic

COCONUT THAI BASIL SEAFOOD CURRY (s) (e)

PEI Mussels / Wild-Caught Shrimp / Chilean Sea Bass / Salmon / House Made Coconut Green Curry Broth / Spring Onions / Lemongrass / Kaffir Lime / Cilantro / Naan

MONGOLIAN BEEF BOWL (s) (se)

Beef Tenderloin / Sticky Rice / Green Onions / Bell Peppers / Broccoli / Sesame Seeds / Cilantro

BEET TARTARE (vegan upon request) (veg) (n)

Blackmore Farm Roasted Beet / Microgreens / Black Quinoa / Lemon / Mint / Feta / Extra Virgin Olive Oil / Mandarin Orange / Vidalia Onions / Yuca Chips

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

CHICKPEA POMODORO (vegan upon request) (gf)

Chickpeas / Blackmore Farm Spring Greens / Marinara Sauce / Asparagus / Basil / Shaved Parmesan

GRILLED WILD CAUGHT SHRIMP (gf)

Whipped Potatoes / Lemon White Wine Butter Sauce / Asparagus Tips / Patty Pan Squash / Sweet Pea Leaves

PAN-ROASTED SALMON* (df) (n)

Isle of Skye Scottish Salmon / Couscous & Greek Vegetable Salad / Olives / Preserved Lemon Gremolata / Kastania Extra Virgin Olive Oil / Crispy Leeks / Pine Nuts

LEMON & HERB ROASTED CHICKEN BREAST (gf)

Pan-Roasted Local Chicken Breast / Thumbelina Carrots / Asparagus / Green Peas / New Potatoes / White Wine & Roasted Chicken Jus / Summer Black Truffle Foam

CAST IRON-SEARED TAJIMA WAGYU STRIP LOIN* (gf) (df)

Herb-Roasted Baby Potatoes / Baby French Carrots / Roasted Hakurei / Broccolini / Caramelized Vidalia Onion Bordelaise

PLANTAIN & PULLED MUSHROOM TOSTADA (v) (s)

Green Plantain / Shredded Shiitake Mushrooms / Chipotle Lime Sauce / Cilantro / Shaved Radish / Smashed Black Bean / Avocado / Pico de Gallo / Lime

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 df = Dairy Free n = Contains Nuts gel = Animal Gelatin s = Soy se = Contains Seeds e = Contains Egg

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.