

Tree Restaurant

1ST

Choice of one

TUSCAN CHICKEN SOUP (df)

Blackmore Farm Kale / Spinach / Chick Peas / Tomatoes / Acini di Pepe / Parmesan / Fresh Herbs

BURRATA (veg)

Tomato & Red Bell Pepper Confit / Castelvetroano Olives / Fresh Basil / Kastania Extra Virgin Olive Oil / Aged Balsamic / Rosemary Crackers

DUCK BAO BUN (df) (se)

Duck Confit / Char Sui / Cabbage and Kohlrabi Coleslaw / Sesame Seeds / Cilantro

MEZZE (vegan upon request) (se)

Basil Pesto Hummus / Roasted Eggplant Spread / Crispy Artichokes / Castelvetroano Olives / Lacinato Kale Chips
Micro Vegetables / Pita / Parmesan Bread Sticks / Za'atar

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

WILD MUSHROOM RISOTTO (veg) (gf)

Local Wild Mushrooms / Black Truffles / Crispy Maitake / Broccolini / Baby Arugula / Goat Cheese / Parmesan Cheese

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

Forbidden Black Rice / Bok Choy / Edamame Salad / Blackmore Farm Radishes / Crispy Lotus Root / Baby Corn /
Thumbelina Carrots / Furikake / Sesame Ginger Glaze

LOBSTER AMERICAINE*

Butter-Poached Maine Lobster Tail / Lobster Bisque / Lobster Croquette / Fingerling Potatoes / Fine Herbs / Charred Broccolini /
Blackmore Farm Celery Root

CRACKED BLACK PEPPER & FENNEL POLLEN-DUSTED PORK TENDERLOIN* (gf)

Sweet Fennel and Potato Puree / Baby Carrots / Broccolini / Haricot Verts / Sauce Robert

BALSAMIC-BRAISED BONELESS BEEF SHORT RIB* (gf) (s)

Smashed Blackmore Farm Potatoes / Roasted Brussels Sprouts / Hot Honey-Glazed Baby Carrots / Caramelized Onions /
Port Wine a Jus

BLACKMORE FARM VEGAN "STEAK" TRIO (v) (gf) (s)

Black Bean "Filet" / Roasted Carrot "Chateaubriand" / Miso Glazed Radish "Steak" / Cauliflower & Potato Puree / Romanesco / Chimichurri /
Smoked Olive Oil Powder

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.