

Tree Restaurant

1ST

Choice of one

CHICKEN & GNOCCHI SOUP (gf upon request) (e)

Chicken Bone Broth / Quails R' Us Chicken / Fresh Garden Vegetables / Fines Herbes / Potato Gnocchi

CIOPPINO (df) (s)

PEI Mussels / Wild-Caught Shrimp / Chilean Sea Bass / Salmon / Tomato & Red Pepper Shrimp Broth / Grilled Garlic Crostini

ADANA KEBAB (e)

House-Ground Prime Beef Meatballs / Harissa / Zaalouk / Winter Vegetable Slaw / Grilled Buttermilk & Onion Naan Bread

POACHED PEAR & BLUE CHEESE PIZZETTA (n)

Point Reyes Blue Cheese / Port Wine Poached Pear / Walnuts / Baby Arugula / Port Wine Reduction / Shaved Parmesan Cheese / Extra Virgin Olive Oil

BLACKMORE FARM WINTER SIGNATURE SALAD (v) (gf) (n)

Roasted Black Radish / Blood Orange / Pomegranate / Roasted Pecans / Kohlrabi / Cashew Orange Vinaigrette

MAIN

Choice of one

WILD MUSHROOM, LEEK, & SPINACH STROGANOFF (vegan upon request)

Rigatoni / Wild Mushrooms / Leeks / Oven Roasted Tomatoes / Vegan Mushroom Bisque / Parmesan Cheese

PAN-SEARED CHILEAN SEA BASS (df) (n)

MSC Certified Wild Caught Chilean Sea Bass / Tabbouleh / Cucumber / Zucchini / Romesco Sauce / Chili Threads / Meyer Lemon Agrumato Olive Oil

DIVER SEA SCALLOPS* (gf) (df)

Blackmore Farm Celeriac Puree / Apple Wood Smoked Bacon / Pomegranate / Kumquat / Crispy Leeks / Snow Peas

APPLE CIDER-BRAISED PORK SHANK (gf)

Smashed Potatoes / Vietnamese Cinnamon Baked Apples / Broccoli / Blackmore Farm Carrots / Spiced Cider Braising Jus

PAN-SEARED FILET MIGNON*

Prime Certified Black Angus Beef / Truffle & Parmesan Pomme Frites / Haricot Verts / Roasted Cipollini Onions / Cabernet Sauvignon Demi-Glace

VEGETARIAN LOADED POTATO (veg) (gf) (s)

Roasted Smashed Fingerling Potatoes / Cauliflower & Herb Cheese Sauce / Charred Broccolini / Romanesco / Thumbelina Carrots / Cipollini Onions / Chives / Parsley / Crispy Chick Peas / Carrot Bacon

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.