

# Tree Restaurant

## 1ST

*Choice of one*

### CHESTNUT BISQUE (v) (n) (se)

Roasted Pepitas / Crispy Sage / Single Origin Cinnamon

### BURRATA (vegetarian upon request) (n)

Baby Arugula / Prosciutto / Pistachio Gremolata / Figs / Fig Balsamic Vinegar / Extra Virgin Olive Oil / Cracked Pepper / Sea Salt

### BEEF BOURGUIGNON (gf)

Beef Tenderloin Tips / Pearl Onions / Cremini Mushrooms / Lardons / Baby Carrots / Parsley / Burgundy Wine / Demi-Glace

### BEET CARPACCIO (vegan upon request) (veg) (gf) (n)

Blackmore Farm Roasted Red Beets / Baby Greens / Roasted Walnuts / Goat Cheese / Mandarin Oranges / Kumquats / Pomegranate / Extra Virgin Olive Oil / Orange-Infused Aged Balsamic Vinegar

### 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*

### HERB & PARMESAN RISOTTO (vegan upon request) (gf)

Brown Rice Risotto / Parsley / Parmesan Cheese / Broccoli di Ciccio / Charred Trevisano Radicchio / Extra Virgin Olive Oil / Roasted Garlic / Goat Cheese

### WILD CAUGHT SHRIMP (gf) (n)

Old Bay BBQ Shrimp / Sundried Tomato Manchego Polenta / Asparagus / Basil / Blistered Cherry Tomatoes / Green Goddess Dressing

### MISO-MARINATED SALMON\* (gf) (df) (s) (se)

Isle Of Skye Scottish Salmon / White Miso Glaze / Chinese Black Rice / Shiro Kogi Broccoli Purée / Cilantro / Green Onions / Shaved Root Vegetables / Baby Corn

### COQUAU VIN (gf)

Red Wine-Braised Quails R' Us Chicken / Whipped Potatoes / Applewood Bacon Lardons / Cipollini Onions / Cremini Mushrooms / Parsley / Baby Carrots / Romanesco

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

Zucchini / Local Fingerling Potatoes / Thumbelina Carrots / Pickled Red Onions / Madiera Demi-Glace

### VEGETARIAN BUTTER TOFU (vegan upon request) (n) (s) (e)

Crispy Tofu / Charred Cauliflower / Chick Peas / Cumin-Infused Basmati Rice / Cilantro / Roasted Almonds / Carrots / Vegan Butter Coconut Curry Sauce / Naan

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.