

# Tree Restaurant

1st

Choice of one

## **BUTTERNUT SQUASH BISQUE** (v) (gf) (n)

Chili-Roasted Pepitas / Spiced Apple Cider Reduction

## **FOREST MUSHROOM & FONTINA TOAST** (veg)

Buttermilk & Onion Flatbread / Fontina Cheese / Herb-Whipped House Ricotta / Pickled Jimmy Nardello Peppers / Caramelized Cipollini Onions / Black Garlic Molasses

## **THAI-MARINATED WILD CAUGHT GULF SHRIMP** (gf) (n) (s)

Thai Basil-Marinated & Grilled Shrimp / Coconut Rice / Furikake / Green Onions / Toasted Coconut / Pickled Carrots / Bang Bang Sauce

## **FONTINA BLACK GARLIC & ROSEMARY-STUFFED ARTICHOKE HEARTS** (veg)

Basil Panko Bread Crumbs / Affilla Cress / Barigoule Sauce

2nd

## **VEGAN CAESAR SALAD** (v) (n) (s)

Romaine Hearts / Croutons / Vegan Cashew Parmesan Cheese / Tomatoes / Capers / Vegan Caesar Dressing

Main

Choice of one

## **QUAILS R' US CHICKEN BREAST\*** (gf) (df)

Pan-Roasted Chicken Breast / Black Truffles / Fingerling Potatoes / Thumbelina Carrots / Romanesco / Asparagus / Pickled Mustard Seeds / Roasted Chicken Jus Lie

## **CHILEAN SEA BASS\*** (gf)

Parsnip Puree / Autumn Vegetable Succotash / Brussels Sprouts / Thumbelina Carrots / Delicata Squash / Zucchini / Beans / Sage & Lemon Brown Butter / Roasted Red Pepper Beurre Blanc

## **VEGAN MUSHROOM SCALLOPS** (v) (gf)

King Oyster Mushrooms / Black Garlic / Brussels Sprout Chips / Butternut Squash Ribbons / Thumbelina Carrots / Forest Mushrooms / Red Bell Pepper Curls / Scallions / Blackmore Farm Parsnip Puree / Sherry Thyme Vinaigrette

## **PRIME NEW YORK STRIP STEAK\*** (gf) (df)

Koginut Squash / Sprouted Kale / Cauliflower Popcorn / Roasted Cipollini Onions / Red Wine Demi-Glace / Black Garlic Molasses

## **WILD CAUGHT ATLANTIC HALIBUT\*** (gf) (s)

Brown Rice Risotto / Parmesan Cheese / Sunrise Kabocha / Broccolini / Sprouted Cauliflower/ Fine Herbs / Meyer Lemon & Green Peppercorn Soubise

## **FALAFEL & HUMMUS** (veg) (n) (gluten free upon request) (vegan upon request)

House-Made Falafel / Roasted Garlic Hummus / Naan / Tahini Sauce / Cucumbers / Grilled Artichoke / Romanesco / Tzatziki

Ask your server about our to-go Picnic Basket Lunch and take home a piece of The Lodge at Woodloch! Our Picnic Basket Lunch includes a re-usable insulated picnic basket that is yours to keep, a wrap, fresh whole fruit, chips, bottled water, and a special dessert. \*For picnic basket lunch orders requested before 10:30am, please order by 8pm the night prior. For orders requested at 11am or beyond, please order by 9:30am the day of. Additional fees may apply.

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:  
Anthill Farms   Calkin's Creamery   Mountain View Mushrooms   Quails R' Us   Lukan's Farm   Blackmore Farm

v = Vegan   veg = Vegetarian   gf = Gluten Friendly   n = Contains Nuts or Seeds   df = Dairy Free   gel = animal gelatin   s = soy

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.