

Tree Restaurant

1st

Choice of one

BURRATA MOZZARELLA (veg)

Burrata Mozzarella / Tomato Bisque / Grilled Vegetable Ratatouille / Crostini / Aged Balsamic Vinegar

FREE-RANGE CHICKEN & VEGETABLE SOUP* (gf) (df)

Free-Range Chicken Bone Broth / Fingerling Potatoes / Wild Rice / Garden Vegetables / Fine Herbs

VEGAN MUSHROOM & LENTIL PATE (v) (n)

Maitake Mushroom / Radishes / Crispy Shallots / Hakurei Turnips / Snap Peas / Fried Thyme / Fig & Olive Crackers / Sherry Gastrique

KOREAN BBQ MEATBALL BAO BUN* (n) (df) (s)

House-Ground Prime Beef Meatballs / Sesame / Roasted Peanuts / House-Made Quick Kimchi / Cucumbers / Green Onions

2nd

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

Mixed Baby Greens / Puffed Wild Rice / Candied Ginger / Blackmore Farm Radishes / Jicama / Pomegranate / Cucumbers / Lemon Poppy Seed Vinaigrette

Main

FILET MIGNON* (gf) (s)

Porcini Mushroom & Black Garlic Dusted Filet / Wild Mushroom Bisque / Thumbelina Carrots / Brussels Sprouts / Romanesco / Cipollini Onions / Peel Potatoes / Merchand De Vin / Compound Butter

CHAR-BROILED PREMIUM RESERVE PORK LOIN CHOP* (n) (s)

Broccolini / Roasted Shallots / Applewood Smoked Bacon / Sausage, Apple, Chestnut, & Fontina Skillet Stuffing / Brandied Apple Demi-Glace

DIVER SEA SCALLOP* (gf)

Cauliflower & Sweet Corn Chowder / Tasso Ham / Rissolle Potatoes / Charred Baby Corn / Poblano Peppers / Zucchini / Chives

FALL VEGETABLE PAELLA (v) (gf) (s)

Saffron-Infused Jasmine Rice / Vegan Chorizo / Cauliflower / Brussels Sprouts / Wild Garlic / Baby Carrots / Roasted Fennel / Bell Peppers / Oven-Dried Tomatoes / Oregano / Roasted Tomatillo Sofrito

KING SALMON* (df)

Sun-Dried Cranberry & Root Vegetable Farro Salad / Wild Rice / Roasted Badger Flame Beets / Cranberry Gastrique / Pumpkin Seed Oil

PORTABELLA CASINO (veg) (n) (s)

Vegan Italian Sausage / Fennel / Celery Root / Cauliflower / Delicata Squash / Black Garlic Molasses / Chili Oil / Lemon Herb Gremolata / Pistachio Nuts

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.