

Tree Restaurant

1st

Choice of one

AUTUMN SQUASH & VEGETABLE CHOWDER (v) (gf)

Crispy Brussels Sprout Leaves / Cannellini Beans / Pumpkin Seeds

BURRATA MOZZARELLA & ROASTED KOGINUT SQUASH (veg) (gf) (n)

Thyme / Fresh Cranberry Relish / Spiced Slivered Almonds / Saba

ROASTED PORK TENDERLOIN CUBAN* (s) (se)

Grain Mustard & Jerk Roasted Pork Tenderloin / Shaved Black Forest Ham / House-Made Pickles / Napa Cabbage / Grilled Red Onions / Swiss Cheese / Brioche Roll / Tostones

MEZZE (veg) (se)

Baba Ganoush / Roasted Garlic & Chick Pea Hummus / Red Bell Pepper Spread / Pita / Olives / Za'atar

2nd

BLACKMORE FARM SIGNATURE SALAD (vegan upon request) (gf) (se)

Mixed Baby Greens / Shaved Radish / Blackmore Farm Kohlrabi / Pomegranate / Sun-Dried Apricot / Roasted Pepitas / Goat Cheese / Vegan Bagna Cauda Dressing

Main

Choice of one

NEW YORK STRIP STEAK* (gf)

Prime New York Strip Steak / Roasted Garlic & Herb Oil Marinade / Chipperbec Poutine / Roasted Baby Carrots / Romanesco / Cipollini Onions / Crispy Maitake Mushrooms / Steak Sauce Diane

PAN-ROASTED FREE RANGE CHICKEN BREAST SALTIMBOCCA* (gf) (s)

Quails R' Us Chicken / Smashed Potatoes / Sage / Romanesco / Roasted Baby Carrots / Prosciutto / Marsala Demi-Glace

CHILEAN SEA BASS* (gf)

Pepper-Lacquered Chilean Sea Bass / Coconut-Braised Parsnip Puree / Lime, Coconut & Aleppo Gremolata / Delicata Squash / Baby Broccoli / Baby Carrots / Agrumato

ROASTED PUMPKIN RISOTTO (veg) (gf)

Brown Rice Risotto / Parmesan Cheese / Sunrise Kabocha / Roasted Pepitas / Whipped Goat Cheese / Baby Arugula

DIVER SEA SCALLOPS* (gf)

Butternut Squash & Apple Cider Puree / Pomegranate / Shaved Fennel, Tart Apple, & Asian Pear Salad / Micro Arugula

ROASTED HONEYNUT SQUASH & VEGETABLE CHILI (veg) (gf) (n) (vegan upon request)

Zucchini / Yellow Squash / Lentils / Quinoa / Chick Peas / Roasted Honeynut Squash / Tomatoes / Chilies / Cornbread / Chipotle Honey & Butter Braised Leek & Sweet Corn

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:

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 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.