

# Tree Restaurant

1st

Choice of one

## PIZZA BIANCA (n)

Italian Sausage / Fontina Cheese / Whipped House Ricotta / Grilled Apples / Blue Cheese / Spiced Pecans / Extra Virgin Olive Oil / Shagbark Hickory Syrup

## FREE-RANGE CHICKEN & VEGETABLE SOUP

Free-Range Chicken Bone Broth / Seasonal Vegetables / Blackmore Farm Spring Greens / Lemongrass & Chicken Dumplings

## PEKING DUCK STEAMED BUNS (veg) (n)

Shaved Duck Breast / Hoisin Sesame Aioli / Crispy Duck Confit / Sesame / Shaved Red Cabbage & Daikon Slaw / Cilantro / Green Onions

## VEGAN CASHEW RICOTTA & ROASTED AUTUMN VEGETABLES (v) (gf) (n)

Roasted Romanesco / Cauliflower / Blackmore Farm Celery Root / Cipollini Onions / Pistachios / Parsnips / Endive

2nd

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

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

## FILET MIGNON AU POIVRE\* (gf)

Buttermilk, Sour Cream, & Green Onion Mashed Potatoes / Asparagus / Brandy Peppercorn Sauce

## CHAR-BROILED PREMIUM RESERVE PORK LOIN CHOP\* (df) (s) (se)

Spätzle / Roasted Brussels Sprouts / Bacon Lardons / Cipollini Onions / German-Braised Red Cabbage & Apples / Sauce Robert

## SHRIMP & PUMPKIN CURRY\* (gf) (df) (se)

Wild-Caught Shrimp / Red Curry / Coconut / Autumn Squash / Sticky Rice / Cilantro / Lime / Roasted Pepitas

## ORECCHIETTE & FOREST MUSHROOMS

Blackmore Farm Leeks / Black Truffles / English Peas / Broccoli Rabe / Shaved Parmesan Cheese

## CEDAR-ROASTED ORGANIC SCOTTISH SALMON\* (gf)

Shaved Fennel, Radish, & Citrus Salad / Dill Beurre Blanc / Fingerling Potatoes / Roasted Romanesco

## CHESTNUT & ROASTED AUTUMN VEGETABLE STUFFED SWEET POTATO (v) (se)

Rosemary Ciabatta / Chestnuts / Pepitas / Vegan Cheddar Cheese / Romanesco / Parsnips / Thumbelina Carrots / Cipollini Onions / Cauliflower / Brussels Sprouts / Pomegranate Molasses / Pumpkin Seed Oil

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.