

Tree Restaurant

1ST

Choice of one

AUTUMN SQUASH & BLACKMORE FARM APPLE BISQUE (veg) (gf) (se) (vegan upon request)
Toasted Pepitas / Whipped Goat Cheese / Sage / Cinnamon

VEGAN CASHEW RICOTTA & AUTUMN VEGETABLES (v) (gf) (n)
Roasted Hakurei Turnips / French Breakfast Radishes / Romanesco / Koginut Squash / Baby Carrots /
Blackmore Farm Greens / Micro Crudité Vegetables / Pistachio Gremolata

TEMPURA SPROUTED CAULIFLOWER "WINGS" (veg) (vegan upon request)
Tomatillo Salsa / Avocado / Cotija Cheese / Baby Corn / Micro Cilantro / Ahi Verde

MUSHROOM FLATBREAD (veg) (n)
Local Forest Mushrooms / Goat & Boursin Cheese Spread / Black Garlic Molasses / Baby Arugula / Roasted Onions / Pine Nuts

2ND

BLACKMORE FARM SIGNATURE SALAD (v) (n) (gf)
Subarashii Kudamono Asian Pear / Spiced Pecans / Dried Cranberries / Roasted Beets / Black Mission Figs /
Hakurei Turnips / Asian Pear Vinaigrette

MAIN

Choice of one

RICOTTA CAVATELLI (veg)
Roasted Autumn Squash / Leeks / Wild Mushrooms / Goat Cheese / Fried Sage / Pecorino Romano

CHILEAN SEA BASS (gf) (df)
Pepper-Lacquered Chilean Sea Bass / Parsnip Puree / Delicata Squash / Sprouted Broccolini / Sprouted Cauliflower /
Herb & Lemon Gremolata / Lemon Agrumato

DIVER SEA SCALLOPS* (gf) (df)
Butternut Squash and Tart Apple Puree / Apple Chips / Roasted Fennel / Sprouted Kale / Pomegranate Molasses

COQ AU VIN (gf)
Red Wine Braised Half Chicken / Cremini Mushrooms / Bacon Lardons / Whipped Potatoes / Baby Carrots /
Cipollini Onions / Parsley

PRIME FILET MIGNON* (gf)
Pomme Puree / Hakurei Turnips / Brussels Sprouts / Roasted Carrots / Peppercorn Bordelaise

BLACKMORE FARM VEGAN "STEAK" TRIO (v) (gf) (s)
Black Bean "Filet" / Roasted Carrot "Chateaubriand" / Miso Glazed Radish "Steak" / Cauliflower & Potato Puree / Romanesco /
Chimichurri / Smoked Olive Oil Powder

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 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.
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