

Tree Restaurant

1ST

Choice of one

ASPARAGUS BISQUE (vegan upon request) (gf)

Shaved Asparagus / Aleppo Pepper / Jumbo Lump Crab Meat

RICOTTA & ROASTED MORELS (veg) (gf)

House-Made Ricotta Cheese / Fresh Fava Beans / Sugar Snap Peas / French Breakfast Radishes / Blackmore Farm Arugula / Blackmore Farm Basil Oil

TACO AL PASTOR* (s) (se)

Flour Tortilla / Slow-Roasted Pork Shoulder / Pineapple Black Bean Salsa / Ancho Guajillo Chili Mole / Spring Onions / Micro Cilantro / Blackmore Farm Shaved Radishes / Avocado Mousse

MEZZE (veg) (se)

Green Goddess & Chick Pea Hummus / Red Bell Pepper Spread / Panko and Herb-Crusted Artichoke Heart / Micro Root Vegetables / Pita / Olives / Endive / Za'atar

2ND

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

Mixed Baby Greens / First of the Season Strawberries / Cucumbers / Feta Cheese / Sugar Snap Peas / Blackmore Farm Maple Syrup Toasted Almonds / Cashew Orange Vinaigrette

MAIN

Choice of one

CHICKEN & GNOCCHI

Quails R' Us Farm Chicken Breast / Green Pea and Potato Gnocchi / Haricot Verts / Blistered Cherry Tomatoes / Spring Garlic, Brown Butter, and Roasted Tomato Cream Sauce / Fresh Parsley

CHILEAN SEA BASS* (gf) (df) (n)

Pepper-Lacquered Chilean Sea Bass / Baby Carrot Puree / Pine Nut Gremolata / Zucchini / Baby Broccoli / Sprouted Cauliflower / Lemon Agravato

PORK SAUSAGE & CHIOCCIOLE PASTA

Ancient Grain Pasta / House-Made Fennel Pork Sausage / Artichokes / Leeks / Blackmore Farm Greens / Green Peas / Broccolini / Parmesan Cheese

RED WINE BRAISED BEEF SHORT RIBS (gf)

Spring Pea and Herb Carnaroli Risotto / Fiddleheads / Sugar Snap Peas / Roasted Forest Mushrooms / Red Wine Braising Jus / Parmesan / Blackmore Farm Micro Arugula

DIVER SEA SCALLOPS* (gf)

Mint & Pea Puree / English Peas / Grilled Asparagus / Watermelon Radishes / Crispy Prosciutto / Boursin Cheese Crème

ZUCCHINI LINGUINI ALA POMODORO (vegan upon request) (gf) (n)

Zucchini / Tomatoes / Chick Peas / Blackmore Farm Kale / Thumbelina Carrots / Tomatoes / Chili Flakes / Ricotta Salata / Fresh Basil

VEGETARIAN CAULIFLOWER & POTATO TIKI MASALA* (v) (gf)

Baby Yukon Gold Potatoes / Cauliflower / Chick Peas / Green Peas / Cilantro / Garham Masala / Blackmore Farm Greens / Cilantro

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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