

Tree Restaurant

1ST

Choice of one

RAMP & WILD MUSHROOM PIZZETTA (veg)

Mushroom Duxelle / Roasted Forest Mushrooms / Roasted Bell Peppers / Mozzarella / Goat Cheese / Arugula / Sweet & Spicy Tomato Coulis

FREE-RANGE CHICKEN & VEGETABLE SOUP

Free-Range Chicken Bone Broth / Seasonal Vegetables / Blackmore Farm Spring Greens / Pennsylvania Dutch Dumplings

VIETNAMESE SPRING ROLL (gf) (df) (n) (s) (se)

Rice Paper / Rice Vermicelli Noodles / Cucumbers / Blackmore Farm Carrots / Bell Peppers / Thai Basil / Blackmore Farm Mint / Shrimp / House-Made Peanut Coconut Sauce

VEGAN CASHEW RICOTTA & SPRING VEGETABLES (v) (gf) (n)

Roasted Romanesco / Baby Carrots / Blackmore Farm Watermelon Radishes / Fiddleheads / Sugar Snap Peas / Endive / Micro Root Vegetables / Pistachio Gremolata

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, and Spring Onion Mashed Potatoes / Haricot Verts / Broccolini / Baby Carrots / Blackmore Farm Shaved Radishes / Spring Mushrooms / Red Wine Demi

CHAR-BROILED PREMIUM RESERVE PORK LOIN CHOP* (gf) (df)

Blackmore Farm Maple, Meyer Lemon, and Thyme Marinade / Baby Yukon Gold Potatoes / Wild Ramps / Sprouted Cauliflower / Broccoli Florets / Charred Meyer Lemon / Thyme-Infused Olive Oil

SWEET POTATO-CRUSTED ONO FILET* (gf) (df) (s)

Red Pepper Coulis / Zucchini Linguini / Blackmore Farm Kale / Cilantro Oil

WILD STINGING NETTLE RISOTTO (veg) (gf)

Brown Rice Risotto / Shaved Asparagus / Green Peas / Whipped Goat Cheese / Roasted Morels / Baby Arugula / Shaved Parmesan Cheese

PAN-SEARED ORGANIC SCOTTISH SALMON* (gf)

Parsnip Puree / Roasted Forest Mushrooms / Grilled Asparagus / Roasted Romanesco / Spring Herb and Ramp Butter

TOFU & SPRING VEGETABLE BIBIMBAP (v) (se) (s)

Fried Bamboo Rice / Shaved Carrots / Blackmore Farm Radishes / Cucumbers / House-Made Kimchi / Pickled Daikon / Furikake / Spring Onions / Pea Shoots / Gochujang Sauce

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.

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.