

# Tree Restaurant

## 1st

Choice of one

### HEIRLOOM TOMATO GAZPACHO (v) (gf)

Cucumbers / Tomatoes / Radishes / Cilantro / Bell Peppers

### COMPRESSED WATERMELON (veg) (gf) (n)

Thai Basil & Jalapeno-Compressed Watermelon / Feta Cheese / Pickled Red Onions / Grilled Peaches / Baby Arugula / Finger Lime Vinaigrette / Mint / Cucumbers / Marcona Almonds

### THAI-MARINATED WILD CAUGHT GULF SHRIMP (gf) (n) (s)

Thai Basil Marinated & Grilled Shrimp / Coconut Rice / Furikake / Green Onions / Bang Bang Sauce / Toasted Coconut / Pickled Carrots

### FONTINA BLACK GARLIC & ROSEMARY-STUFFED ARTICHOKE HEARTS (veg)

Barigoule Sauce / Basil Panko Bread Crumbs / Affilla Cress

## 2nd

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

Romaine Hearts / Croutons / Vegan Cashew Parmesan Cheese / Tomatoes / Capers / Vegan Caesar Dressing

## Main

Choice of one

### PEACH & BOURBON-BRINED CHICKEN BREAST\* (gf) (df) (s)

Quails R' Us Farm Chicken Breast / Blackmore Farm Upstate Abundance Potatoes / Bourbon Chipotle Peach Glaze / Cilantro / Zucchini / Haricot Verts / Chorizo / Sweet Onions

### KOREAN BBQ CHILEAN SEA BASS\* (gf) (n) (df) (s)

Sticky Rice / Sesame / Baby Bok Choy / Hakurei Turnips / Cilantro & Scallion Gremolata

### VEGAN MUSHROOM SCALLOPS (v) (gf)

King Oyster Mushrooms / Sherry Thyme Vinaigrette / Black Garlic / Asparagus Ribbons / Thumbelina Carrots / Roasted Forest Mushrooms / Red Bell Pepper Curls / Scallions / Spring Pea Puree

### STEAK FRITES\* (gf)

Grilled Prime New York Strip Steak / House-Cut Steak Fries / Braised Blackmore Farm Swiss Chard / Broccolini / Roasted Shallots / Oven-Dried Tomatoes / Black Dirt Whisky & Peppercorn Bordelaise

### PAN-ROASTED BARRAMUNDI\* (gf) (df) (s)

Pineapple Miso / Sweet Potatoes / Sesame-Charred Broccoli / Baby Carrots / Green Peas / Pickled Green Onions / Sambal Aioli

### FALAFEL & HUMMUS (veg) (n) (gluten free upon request) (vegan upon request)

House-Made Falafel / Roasted Garlic Hummus / Naan / Tahini Sauce / Cucumbers / Grilled Artichoke / Tzatziki

Ask your server about our to-go Picnic Basket Lunch and take home a piece of The Lodge at Woodloch! Our Picnic Basket Lunch includes a re-usable insulated picnic basket that is yours to keep, a wrap, fresh whole fruit, chips, bottled water, and a special dessert. \*For picnic basket lunch orders requested before 10:30am, please order by 8pm the night prior. For orders requested at 11am or beyond, please order by 9:30am the day of. Additional fees may apply.

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 or Seeds   df = Dairy Free   gel = animal gelatin   s = soy

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.