

Tree Restaurant

1st

Choice of one

BURRATA CAPRESE (veg)

Burrata Mozzarella / Local Tomatoes / Local Hydroponic Basil / Parmesan Crisps / Aged Balsamic Vinegar / Grilled Baguette / Calabrese Pepper & Sicilian Olive Tapenade

FREE-RANGE CHICKEN & VEGETABLE SOUP* (gf) (df)

Free-Range Chicken Bone Broth / Fingerling Potatoes / Wild Rice / Summer Vegetables / Fine Herbs

VEGAN MUSHROOM & LENTIL PATE (v) (n)

Maitake Mushrooms / Radishes / Crispy Shallots / Hakurei / Snap Peas / Fried Thyme / Sherry Gastrique / Fig & Olive Crackers

KOREAN BBQ MEATBALL BAO BUN* (n) (df) (s)

House-Ground Prime Beef Meatballs / Sesame / Roasted Peanuts / House Quick Kimchi / Cucumbers / Green Onions

2nd

BLACKMORE FARM SIGNATURE SALAD (v) (gf) (n)

Mixed Baby Greens / Puffed Wild Rice / Candied Ginger / Blackmore Farm Radishes / Strawberries / Cucumbers / Lemon Poppy Seed Vinaigrette

Main

PRIME RIBEYE FILET* (gf)

Cracked Pepper Herb & Garlic Crusted / Campfire-Roasted Pearl Potatoes / Cippolini Onions / Bell Peppers / Haricot Verts / Merchands De Vin / Compound Butter

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

Parmesan Polenta Cake / Sweet Corn & Leek Ragout / Broccolini / Baby Zucchini / Smokey Whisky Glaze

DIVER SEA SCALLOPS* (gf)

Cauliflower & Sweet Corn Chowder / Tasso Ham / Rissolle Potatoes / Charred Baby Corn / Poblano Peppers / Zucchini / Chives

SPRING VEGETABLE PAELLA (v) (gf) (s)

Saffron-Infused Jasmine Rice / Vegan Chorizo / Cauliflower / Green Peas / Wild Garlic / Baby Carrots / Roasted Fennel / Bell Peppers / Roasted Tomatillo Sofrito / Oven-Dried Tomatoes / Oregano

KING SALMON* (gf)

Cedar-Roasted King Salmon / Honey Mustard Glaze / Lemon Dill Crème Fraiche / Runner Beans / Romanesco / Fingerling Potatoes / Summer Squash / Heirloom Tomatoes / Pomegranate Pearls

PASTA ALLA GENOVESE (veg) (n)

Chiocciolate Ancient Grain Pasta / Basil Pine Nut Pesto / Cauliflower Cream / Wild Baby Spinach / Oven Dried Tomatoes / Green Peas / Chickpeas / Summer Squash

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.