

Tree Restaurant

1st

Choice of one

PIZZA BIANCA (n)

Italian Sausage / Fontina Cheese / Herb-Whipped House Ricotta / Peppadew Peppers / Caramelized Cipollini Onions / Broccoli Rabe / Pistachio Herb Gremolata / Baby Arugula

FREE-RANGE CHICKEN & VEGETABLE SOUP*

Free-Range Chicken Bone Broth / Blackmore Farm Spring Greens / Quails R' Us Chicken Dumplings

SUMMER STONE FRUIT & RICOTTA SALAD (veg) (n)

Gilled Stone Fruit / House-Made Ricotta / Radishes / Micro Arugula / Tarragon & Peach Reduction / Saba / Sea Salt / Extra Virgin Olive Oil / Grissini

FALAFEL (veg) (gf) (se)

Baba Ganoush / Tahini Sauce / Mint / Cilantro / Parsley / Baharat / Cucumbers / Za'atar

2nd

BLACKMORE FARM SIGNATURE SALAD (gf) (se)

Mixed Baby Greens / Fresh Summer Berries / Sunflower Seeds / Fennel Crystals / Cucumber / Feta Cheese / Strawberry Meyer Lemon Vinaigrette

Main

FILET MIGNON AU POIVRE* (gf)

Baby Yukon Gold Potatoes / Haricot Vert / Zucchini / Blackmore Farm Radishes / Sprouted Kale / Brandy Peppercorn Sauce

CHAR-BROILED PREMIUM RESERVE PORK LOIN CHOP CHAR SUI* (df) (s) (se)

Chinese Barbeque Sauce / Baby Bok Choy / Bamboo-Infused Jasmine Rice / Yuzu Furikake / Hakurei Turnips

CHILEAN SEA BASS* (gf)

Pepper-Lacquered Chilean Sea Bass / Coconut-Braised Parsnip Puree / Lime, Coconut, & Aleppo Gremolata / Summer Squash / Baby Broccoli / Baby Carrots / Agrumato

INDIAN-STYLE STIR FRIED RICE (v) (gf) (n)

Basmati Rice / Garam Masala / Roasted Summer Vegetables / Ginger / Jalapenos / Cilantro / Lime / Roasted Cashews

GROUPER & LUMP CRAB* (gf)

Jumbo Lump Crab / Roasted Tomato Beurre Blanc / Sprouted Cauliflower / Baby Broccoli / Roasted Fennel / Caramelized Vidalia Onion / Blackmore Farm Red Russian Kale

VEGAN SURF & TURF (v) (gf) (n)

Charred Broccoli & Roasted Cauliflower Steak / Blistered Tomatoes / Crimson Lentil Puree / Lemon Herb Grilled Scallion Gremolata / Roasted Pine Nuts

Executive Chef William Seitzinger

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 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.