

# Tree Restaurant

## 1ST

*Choice of one*

### HEIRLOOM TOMATO BISQUE (veg) (gf)

Calkin's Creamery Herbed Cheese Curds / Living Harvest Basil / Tapioca Flour & Cheese Biscuit

### VEGAN CASHEW RICOTTA & SUMMER VEGETABLES (v) (gf) (n)

Roasted Asparagus / Blackmore Farm Baby Carrots / Blackmore Farm Watermelon Radishes / Baby Squash / Snap Peas / Blackmore Farm Cucumbers / Micro Root Vegetables / Pistachio Gremolata

### SPROUTED CAULIFLOWER BUFFALO "WINGS" (veg)

Tempura-Battered Blackmore Farm Sprouted cauliflower / Tabasco Sauce / Butter / Roasted Garlic / Micro Celery / Point Reyes Blue Cheese

### STREET CORN FLATBREAD (veg)

Roasted Tomatillo Sauce / Roasted Red Peppers / Charred Sweet Corn / Queso Fresco / Fontina / Avocado / Grilled Red Onions / Lime / Micro Cilantro / Chili Coulis

## 2ND

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

Cucumbers / Kohlrabi / Tomatoes / Radishes / Peppadew Peppers / Feta Cheese / Lemon Herb Vinaigrette

## MAIN

*Choice of one*

### PAPPARDELLE PASTA WITH SUMMER SQUASH (veg) (n)

Blackmore Farm Summer Squash / Blackmore Farm Zucchini / Mint / Blackmore Farm Basil / Pine Nuts / Dried Red Currants / Ricotta Salata / Aleppo / Lemon Juice

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

Pepper-Lacquered Chilean Sea Bass / Blackmore Farm Carrot Puree / Pine Nut Gremolata / Baby Summer Squash / Zucchini / Sprouted Broccoli / Blackmore Farm Sprouted Cauliflower / Lemon Agrumato

### SESAME-SEARED HAWAIIAN RED AHI TUNA\* (gf) (df) (s) (se)

Lotus Root / Zucchini / Baby Bok Choy / Sweet Potato Lime Puree / Avocado / Ponzu / Lima Beans

### PAN-SEARED DUCK BREAST\* (gf) (df)

Roasted Fingerling Potatoes / Macerated Wild Berries / Strawberry Gastrique / Sugar Snap Peas / Hakurei Turnips / Charred Peaches / Raspberry Demi-Glace

### PRIME NEW YORK STRIP STEAK\* (s)

Smoked Paprika & Garlic Marinade / Charred Sweet Corn & Bell Pepper Pico de Gallo / Queso Fresco / Pickled Red Onions / Cilantro / Lime / Roasted Avocado / Ahi Verde / Grilled Flour Tortillas

### BLACKMORE FARM VEGAN "STEAK" TRIO (v) (gf) (s)

Black Bean "Filet" / Roasted Carrot "Chateaubriand" / Miso Glazed Radish "Steak" / Kohlrabi Potato Puree / Romanesco / Chimichurri / Smoked Olive Oil Powder

*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.*