

# Tree Restaurant

1st

*Choice of one*

**BUTTERNUT SQUASH BISQUE** (v) (gf) (n)

Chili-Roasted Pepitas / Spiced Apple Cider Reduction

**FOREST MUSHROOM & FONTINA TOAST** (veg)

Buttermilk & Onion Flatbread / Fontina Cheese / Herb-Whipped House Ricotta / Peppadew Peppers / Caramelized Cipollini Onions / Black Garlic Molasses

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

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

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

Basil Panko Bread Crumbs / Affilla Cress / Barigoule Sauce

2nd

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

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

Main

*Choice of one*

**QUAILS R' US CHICKEN BREAST\*** (gf) (df)

Pan-Roasted Chicken Breast / Black Truffles / Fingerling Potatoes / Thumbelina Carrots / Romanesco / Asparagus / Pickled Mustard Seeds / Roasted Chicken Jus Lie

**DIVER SEA SCALLOPS\*** (gf)

Butternut Squash Puree / Shaved Fennel & Honey Crisp Apples / Crispy Leeks / Butternut Squash Seed Oil / Pumpkin Seed Pesto

**VEGAN MUSHROOM SCALLOPS** (v) (gf)

King Oyster Mushrooms / Black Garlic / Brussels Sprout Chips / Butternut Squash Ribbons / Thumbelina Carrots / Forest Mushrooms / Red Bell Pepper Curls / Scallions / Blackmore Farm Parsnip Puree / Sherry Thyme Vinaigrette

**PRIME NEW YORK STRIP STEAK\*** (gf) (df)

Koginut Squash / Sprouted Kale / Cauliflower Popcorn / Roasted Cipollini Onions / Red Wine Demi-Glace / Black Garlic Molasses

**WILD CAUGHT ATLANTIC HALIBUT\*** (gf) (s)

Brown Rice & Squash Risotto / Parmesan Cheese / Kabocha Squash / Broccolini / Sprouted Cauliflower / Fine Herbs / Meyer Lemon & Green Peppercorn Soubise

**ROASTED HONEY NUT SQUASH** (v) (gf) (n)

Quinoa / Chickpeas / Tart Apples / Kale / Pomegranate / Roasted Campari Tomatoes / Toasted Hazelnuts / Roasted Cipollini Onions / Butternut Squash Seed Oil / Saba

Executive Chef William Seitzinger

Chef de Cuisine Eric Ives

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.