

Tree Restaurant

1st

Choice of one

ROOT VEGETABLE CHOWDER (v) (gf)

Cauliflower & Potato Cream / Celery Root / Parsnips / Carrots / Baby Yukon Gold Potatoes / Crispy Brussels Sprout Leaves

PIZZA BIANCA (veg) (n)

Buttermilk & Onion Flatbread / Fontina Cheese / Herb-Whipped House Ricotta / Peppadew Pepper / Caramelized Cipollini Onions / Broccoli Rabe / Pistachio Herb Gremolata / Baby Arugula

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

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

SPA STYLE POTATO GRATIN (veg) (gf)

White Truffle Cauliflower Cream / Winter Black Truffles / Chive Oil / Roasted Forest Mushrooms / Cipollini Onions / Truffle Oil Powder / Gruyere Cheese / Parmesan Cheese / Fontina Cheese

2nd

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

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

Main

Choice of one

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

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

DIVER SEA SCALLOPS* (gf) (se)

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

WINTER VEGETABLE PAELLA (v) (gf) (s)

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

PRIME NEW YORK STRIP STEAK* (gf)

Sea Salt & Cracked Pepper Roasted Fingerling Potatoes / Baby Carrots / Broccolini / Butter Braised Leeks / Steak Diane Sauce

WILD CAUGHT ATLANTIC HALIBUT* (gf) (s)

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

VEGETABLE BAKED SWEET POTATO (v) (gf) (n)

Baby Broccoli / Bell Peppers / Carrots / Baby Corn / Cabbage / Quinoa / Peanut Sauce / Lime / Cilantro / Chili Oil

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 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.