

Tree Restaurant

1st

Choice of one

BURRATA MOZZARELLA (veg)

Burrata Mozzarella / Parmesan Crisps / Tomato Bisque / Grilled Vegetable Ratatouille / Crostini / Aged Balsamic Vinegar

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

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

VEGAN MUSHROOM & LENTIL PATE (v) (n)

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

THAI-MARINATED WILD CAUGHT GULF SHRIMP* (gf) (n) (s)

Thai Basil-Marinated & Grilled Shrimp / Coconut Rice / Furikake / Green Onions / Toasted Coconut / Pickled Carrots / Bang Bang Sauce

2nd

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

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

Main

FILET MIGNON* (gf) (s)

Porcini Mushroom & Black Garlic Dusted Filet / Wild Mushroom Bisque / Thumbelina Carrots / Brussels Sprouts / Asparagus / Cipollini Onions / Pearl Potatoes / Marchand De Vin / Compound Butter

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

Broccolini / Roasted Shallots / Applewood Smoked Bacon / Sausage, Apple, Chestnut, & Fontina Skillet Stuffing / Brandied Apple Demi-Glace

CHILEAN SEA BASS* (gf)

Parsnip Puree / Winter Vegetable Succotash / Brussels Sprouts / Thumbelina Carrots / Delicata Squash / Zucchini / Giant White Beans / Sage & Lemon Brown Butter / Roasted Red Pepper Beurre Blanc

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

KING SALMON* (gf) (n) (df) (s)

White Miso & Yuzu Marinated King Salmon / Hijiki Salad / Mirin-Glazed Root Vegetable Ribbons / Yuzu Furikake / Pomegranate Molasses

FALAFEL & HUMMUS (veg) (n) (gluten free upon request) (vegan upon request)

House-Made Falafel / Roasted Garlic Hummus / Naan / Tahini Sauce / Cucumbers / Grilled Artichoke / Romanesco / Tzatziki

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.