

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

STREET CORN (veg) (gf) (n)

Roasted Baby Corn / Chili Lime Dust / Cilantro Lime Aioli / Queso Fresco / Green Onions / Pepper Curls / Marcona Almonds / Rojo Sauce

ANTIPASTO (gf) (s) (se)

Shaved Capicola / Bresaola / Baby Arugula / Preserved Tomatoes / Caper Berries / Calkin's Creamery Lida Gold / Extra Virgin Olive Oil / Aged Balsamic Vinegar / Pickled Mustard Seeds

2nd

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

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* (gf) (s)

Apple Cider Molasses Glaze / Roasted Figs / Caramelized Cipollini Onions / Aged Balsamic Vinegar / Roasted Brussels Spouts / Baby Yukon Potatoes / Port Wine Demi-Glace

CHILEAN SEA BASS* (gf) (n)

Carrot Ginger Puree / Lotus Root / Haricot Vert Almondine / Caramelized Shallots / French Baby Carrots / Toasted Almonds / Yuzu Miso Butter

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

QUINOA CRUSTED KING SALMON* (gf) (df)

White Asparagus Puree / Zucchini Linguini / Preserved Meyer Lemon Gremolata

FALAFEL & HUMMUS (veg) (se) (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 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.