

Tree Restaurant

1ST

Choice of one

PIZZA BIANCA (n)

Italian Sausage / Parmesan Cheese / Whipped House Ricotta / Grilled Apples / Gorgonzola Cremificato Blue Cheese / Spiced Pecans / Arugula / Extra Virgin Olive Oil / Shagbark Hickory Syrup

FREE-RANGE CHICKEN & VEGETABLE SOUP

Free-Range Chicken Bone Broth / Seasonal Vegetables / Blackmore Farm Spring Greens / Lemongrass & Chicken Dumplings

PEKING DUCK STEAMED BUNS (se)

Shaved Duck Breast / Hoisin Sesame Aioli / Crispy Duck Confit / Sesame / Shaved Red Cabbage & Watermelon Radish Slaw / Cilantro / Green Onions

VEGAN CASHEW RICOTTA & ROASTED AUTUMN VEGETABLES (v) (gf) (n)

Roasted Romanesco / Cauliflower / Blackmore Farm Celery Root / Cipollini Onions / Pistachio Gremolata / Parsnips / Endive / Micro Root Vegetables

2ND

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

Romaine Hearts / Blackmore Farm Kale / Roasted Garlic Crostini / Vegan Cashew Parmesan Cheese / Preserved Tomatoes / Marinated Artichoke Hearts / Capers / Vegan Caesar Dressing

MAIN

Choice of one

FILET MIGNON AU POIVRE* (gf)

Buttermilk, Sour Cream, & Green Onion Mashed Potatoes / Asparagus / Shaved Radishes / Brandy Peppercorn Sauce

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

Spätzle / Roasted Brussels Sprouts / Bacon Lardons / Cipollini Onions / German-Braised Red Cabbage & Apples / Sauce Robert

SHRIMP & PUMPKIN CURRY* (gf) (df) (se)

Wild-Caught Shrimp / Red Curry / Coconut / Autumn Squash / Sticky Rice / Cilantro / Lime / Roasted Pepitas

ORECCHIETTE & FOREST MUSHROOMS (veg)

Blackmore Farm Leeks / Black Truffles / English Peas / Broccoli Rabe / Shaved Parmesan Cheese

CEDAR-ROASTED ORGANIC SCOTTISH SALMON* (gf)

Shaved Fennel, Radish, & Citrus Salad / Dill Beurre Blanc / Fingerling Potatoes / Roasted Romanesco

CHESTNUT & ROASTED AUTUMN VEGETABLE STUFFED SWEET POTATO (v) (n) (se)

Rosemary Ciabatta / Chestnuts / Pepitas / Vegan Cheddar Cheese / Romanesco / Parsnips / Thumbelina Carrots / Cipollini Onions / Cauliflower / Brussels Sprouts / Pomegranate Molasses / Pumpkin Seed Oil

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.

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.