

# Tree Restaurant

## 1ST

*Choice of one*

### **TOASTED TURMERIC & GINGER CAULIFLOWER BISQUE** (v) (gf)

Roasted Coconut / Blackmore Farm Parsley Oil

### **BURRATA MOZZARELLA & ROASTED PEPPERS** (veg) (gf) (n)

Oven Roasted Tomatoes / Arugula / Walnuts / Balsamic / Basil Oil

### **TACO EL PASTOR\*** (s)

Slow-Roasted Pork Shoulder / Flour Tortilla / Pineapple / Queso Fresco / Black Bean & Tomato Pico / Micro Cilantro / Blackmore Farm Shaved Radishes / Avocado / Ancho-Guajillo Chili Mole

### **MEZZE** (veg) (se)

Roasted Garlic & Chick Pea Hummus / Red Bell Pepper Spread / Freekeh Tabbouleh / Micro Root Vegetables / Pita / Olives / Za'atar

## 2ND

### **BLACKMORE FARM SIGNATURE SALAD** (vegan upon request) (gf) (n)

Mixed Baby Greens / Roasted Pecans / Sun-Dried Cranberries / Lukan's Farm Asian Pears / Roasted Red Beets / Goat Cheese / Cashew Orange Vinaigrette

## MAIN

*Choice of one*

### **COQ AU VIN CHICKEN** (gf)

Quails R' Us Red Wine Braised Chicken / Bacon Lardons / Champignon Mushrooms / Roasted Baby Carrots / Whipped Potatoes / Fresh Parsley

### **CHILEAN SEA BASS\*** (gf) (n) (df)

Pepper-Lacquered Chilean Sea Bass / Baby Carrot Puree / Pine Nut Gremolata / Zucchini / Baby Broccoli / Sprouted Cauliflower / Lemon Agrumato

### **PORCINI MUSHROOM RISOTTO** (veg) (gf)

Brown Rice Risotto / Mushroom Bisque / Roasted Forest Mushrooms / Whipped Goat Cheese / Baby Arugula / Shaved Parmesan Cheese

### **NEW YORK STRIP STEAK\*** (gf)

Prime New York Strip Steak / Chipperbec Truffle Fries / Parisienne Zucchini / Roasted Baby Carrots / Romanesco / Crispy Maitake Mushrooms / Steak Sauce Diane / Roasted Garlic & Herb Oil Marinade

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

Celery Root Puree / Charred Kumquat / Snow Peas, Tart Apple, & Asian Pear Salad / Mint / Crispy Prosciutto

### **ZUCCHINI LINGUINI ALA POMODORO** (vegan upon request) (gf)

Zucchini / Tomatoes / Chick Peas / Blackmore Farm Kale / Thumbelina Carrots / Chili Flakes / Ricotta Salata / Fresh Basil

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.