

Tree Restaurant

1ST

Choice of one

VEGETARIAN WILD MUSHROOM PIZZETTA (veg)

Mushroom Duxelle / Roasted Forest Mushrooms / Roasted Bell Peppers / Broccoli Rabe / Vegan Cheddar / Sweet & Spicy Tomato Coulis

FREE-RANGE CHICKEN & VEGETABLE SOUP (df)

Free-Range Chicken Bone Broth / Seasonal Vegetables / Blackmore Farm Spring Greens / Pennsylvania Dutch Dumplings

PEKING DUCK STUFFED PITA* (df) (s) (se)

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

VEGAN CASHEW RICOTTA & ROASTED 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 / Haricot Verts / Broccolini / Shaved Radishes / Brandy Peppercorn Sauce

CHAR-BROILED PREMIUM RESERVE PORK LOIN CHOP* (gf) (df)

Baby Yukon Gold Potatoes / Roasted Brussels Sprout Leaves / Bacon Lardons / Cipollini Onions / Broccoli Florets / Blackmore Farm Black Garlic Demi

POTATO-CRUSTED HALIBUT FILET* (gf) (s)

Zucchini Linguini / Blackmore Farm Kale / Basil Oil / Red Pepper Coulis

FOREST MUSHROOM CANNELLONI (v) (n)

Fresh Pasta / House Made Ricotta / Forest Mushrooms / Shaved Parmesan Cheese / Basil & Walnut Pesto

PAN-SEARED ORGANIC SCOTTISH SALMON* (gf)

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

STUFFED KOGINUT (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.