

Tree Restaurant

1st (Choice of one)

CREAMY CHICKEN SOUP (df)

Cauliflower Cream / Free Range Chicken /
Rosemary Biscuit / Fine Herbs

SESAME & SHAGBARK HICKORY SYRUP

ROASTED RADISH (v) (gf) (n)

Blackmore Breakfast Radish / Icicle Radishes /
Thumbelina Carrots / Salsify / Sesame Brittle /
Pea Puree / Grilled Green Onions / Aleppo Chilies

COLOSSAL CRAB TOSTADA

Corn Tortilla / Smashed Black Beans / Avocado /
Pico de Gallo / Shaved Cabbage / Mole / Queso
Fresco / Jalapeno & Lime Chimichurri

CAPRESE SALAD (veg)

Burrata Mozzarella / Tomato & Peach Gazpacho /
Heirloom Tomato Salad / Saba / Basil / Extra Virgin
Olive Oil / Grilled Crostini

2nd

BLACKMORE FARM SIGNATURE SALAD

(v) (gf) (n)
Mixed Baby Greens / Kale / Strawberries /
Sunflower Seeds / Roasted Cauliflower / Blackmore
Radish / Broccoli / Strawberry Champagne
Vinaigrette

Main (Choice of one)

GOAT CHEESE & SAUSAGE STUFFED CHICKEN

Quails R Us Farm Chicken Breast / Chicken Sausage / Confit Thumbelina Carrots / Asparagus /
Black Garlic / Shiitake Mushrooms / Marsala Chicken Jus

HOISIN & SESAME CRUSTED CHILEAN SEA BASS (n) (df)

Bamboo Rice / Go Chu Jang / Sesame / Cilantro / Green Onions / Stir Fried Vegetables

DIVER SEA SCALLOP (gf) (df)

Green Pea Puree / Artichoke Hearts / Vietnamese Chimichurri / Broccoli / Preserved Meyer
Lemon / Charred Cipollini Onions

A TOUR OF BLACKMORE FARM (v) (gf)

Seasonal Blackmore Farm Vegetables Highlighted in a Variety of Preparations

CREEK STONE RANCH 10OZ NEW YORK STRIP STEAK (gf) (n)

Forest Mushrooms / Braised Baby Leeks / Blackmore Braised Greens / Hotel Butter /
Red Wine Demi-Glace / Spa Style Gratin Potatoes

SUMMER VEGETABLE & HERB RISOTTO (veg) (gf) (vegan upon request)

Brown Rice Risotto / Cipollini Onions / Cauliflower / Carrots / Squash / Asparagus / Blackmore
Farm Greens / Parmesan Cheese

Desserts (Choice of one)

STRAWBERRY RHUBARB PISTACHIO CAKE

(n) (gel)
Pistachio Cake / Roasted Strawberry Rhubarb
Basil Mint Compote / Vanilla Bavarian Cream

CHOCOLATE CHERRY GATEAU

(gf) (gel) (soy)
Chocolate Mousse / Muscovado Crème Brulee /
Cherry Compote / Chocolate Covered Puff
Rice / Gluten Free Chocolate Cake / Cherry
Mirror Glaze

CHOCOLATE CREMEUX WITH FRESH FRUIT

(gf)
Chocolate Custard / Fresh Fruit / Gluten Free
Chocolate Crumble

VEGAN MANGO COCONUT CHEESECAKE

(v) (gf) (df) (n) (soy)
Mango / Candied Kumquats / Chocolate Vegan
Whip / Date Almond Crust / Chocolate Shell / Mint

v = Vegan veg = Vegetarian gf = Gluten Friendly n = Contains Nuts or Seeds df = Dairy Free gel = animal gelatin
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.

We are proud of sourcing only sustainable seafood, local produce and our own Blackmore Farm herbs and vegetables, hormone-free beef, and free-range poultry.

Locally sourced farms include:

Anthill Farms / Calkin's Creamery / Freebird / Catskill Food Hub / Quails R Us

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1st (Choice of one)

ROASTED BEET CARPACCIO (v) (gf) (n)

Shaved Fennel / Marcona Almonds / Micro Greens / Breakfast Radishes / Grilled Asparagus / Finger Lime Vinaigrette

SUMMER SWEET CORN CHOWDER (v) (gf)

Charred Sweet Corn Salsa

SESAME CRUSTED TUNA POKE BOWL (gf) (n) (df)

#1 Ahi Tuna / Hijiki Quinoa Salad / Radishes / Sesame / Pickled Ginger / Cucumbers / Go Chu Jang / Sticky Rice / Vietnamese Celery

THAI COCONUT CHICKEN SATAY (gf) (n) (df)

Coconut Bacon / Sweet Soy Glaze / Orange / Sesame / Cilantro

2nd

VEGAN CAESAR SALAD (v)

Baby Gem Lettuce / Croutons / Vegan Parmesan Cheese / Tomatoes / Capers / Vegan Caesar Dressing

Main (Choice of one)

RIBEYE FILET MIGNON AU POIVRE (gf)

Roasted Garlic & Goat Cheese Smashed Potatoes / Charred Broccolini / Baby Carrots / Madeira Demi Glace

PANKO CRUSTED JAMISON FARM LAMB RACK (df)

Blackmore Farm Honey Mustard / Lamb Sausage / Charred Shishito Peppers / Fingerling Potatoes / Cipollini Onions / Asparagus / Carrot Puree / Rosemary Demi Glace

ORGANIC KING SALMON (gf) (df)

Grilled Asparagus / Grilled Peach / Honey Glazed Sweet Potatoes / Romanesco / Pickled Mustard Seeds / Sicilian Olive & Preserved Lemon Relish

BASIL PESTO ZUCCHINI 'LINGUINI' (veg) (gf) (n) (vegan upon request)

Zucchini 'Linguini' / Basil Pine Nut Pesto / Oven Dried Tomatoes / Romanesco / Asparagus / Broccolini / Blackmore Farm Greens / Chick Peas / Parmesan Cheese

MAINE LOBSTER PASTA

Broccolini / Preserved Tomatoes / Roasted Sweet Onions / Asparagus / Green Peas / Tarragon Cream / Truffle Pecorino

BLACK BEAN & CHEDDAR TAMALE (veg) (gf)

Masa / Pico de Gallo / Guacamole / Cilantro

Desserts (Choice of one)

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CHOCOLATE CHERRY GATEAU

(gf) (gel) (soy)
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Cherry Compote / Chocolate Covered Puff
Rice / Gluten Free Chocolate Cake / Cherry
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