

# 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 SCALLOPS (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