

# Tree Restaurant

*1st* (Choice of one)

## CREAMY CHICKEN SOUP

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

## LOBSTER MAC & CHEESE

Ditalini Pasta / Calkin's Creamy Three Cheese Fondue / Crispy Brussels Sprouts / Caramelized Sweet Potato / Fine Herbs

## SESAME & TREE JUICE MAPLE SYRUP

### ROASTED RADISH (v) (gf) (n)

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

### ROASTED TOMATO CAPRESE SALAD (veg)

Fresh Mozzarella / Oven Roasted Beef Steak Tomato / Saba / Basil / Roasted Garlic / Extra Virgin Olive Oil / Grilled Crostini

*2nd*

## VEGAN CAESAR SALAD (v) (n)

Baby Gem Lettuce / Crouton / Tomatoes / Cashew Parmesan Cheese / Capers / Vegan Caesar Dressing

*Main* (Choice of one)

## FREE RANGE CHICKEN BREAST MARSALA (gf)

Quails R' Us Farm Chicken Breast / Roasted Garlic Mashed Potato / Honey & Cracked Pepper Glazed Baby Carrot / Roasted Brussels Sprouts / Forest Mushroom & Marsala Wine Chicken Jus

## WHITE MISO MARINATED CHILEAN SEA BASS (n) (df) (gf)

Carrot Puree / Sticky Rice / Cilantro Lemon Aleppo Gremolata / Sesame / Baby Bok Choy

## ROOT VEGETABLE CRUSTED DIVER SEA SCALLOP (gf)

Parmesan Polenta / Tasso Ham Sherry Cream Sauce / Roasted Winter Vegetables

## VEGETABLE BOLOGNESE (v) (n)

Vegetable Linguini / Ancient Grain Pasta / Roasted Vegetable Mushroom Duxelle / Marinara / Tofu Cream / Cashew Parmesan Cheese

## PRIME 10OZ NEW YORK STRIP STEAK (gf)

Peter Wilcox Potato Poutine / Black Truffle / Cheese Curds / Charred Baby Carrot / Roasted Romanesco / Broccolini / Red Wine Demi Glace / Compound Butter

## BUTTERNUT SQUASH & HERB RISOTTO (veg) (gf) (vegan upon request)

Brown Rice Risotto / Roasted Cipollini Onions / Roasted Autumn Vegetables / Fried Sage / Baby Spinach / Parmesan Cheese

*Desserts* (Choice of one)

## CARAMEL APPLE CHEESECAKE

(n)  
Caramel Cheesecake / Graham Crust / Spiced Apple Compote / Granola / Caramelized Filo Crisp

## CHOCOLATE RASPBERRY TART

(gf) (soy)  
Gluten Free Shortbread / Chocolate Lava Custard / Raspberry Jam / Raspberry Sorbet / Raspberry Pate de Fruit

## PUMPKIN CRÈME BRULEE

(gf) (n)  
Gluten-Free Ginger Snap Cookie Crumble / Pumpkin Spiced Chantilly Cream / Candied Pumpkin Seeds / Cinnamon Sugar Roasted Honey Nut Squash

## VEGAN ORANGE ALMOND GINGER CAKE

(v) (n)  
Ground Cherries / Figs / Vegan Oat Streusel / Vegan Cashew Vanilla Ice Cream / Chocolate Coconut Whip

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