

Tree Restaurant

1st (Choice of one)

SPINACH & ARTICHOKE FLATBREAD (veg)

Artichoke Cream Cheese / Blackmore Farm Spinach / Manchego / Jarlsberg / Aleppo Chili / Broccolini / Roasted Red Peppers / Saba / Extra Virgin Olive Oil

WHITE ASPARAGUS BISQUE (v) (gf)

Snap Peas / Grilled Asparagus / Turmeric Oil

LUMP CRAB STUFFED MUSHROOMS (s)

Local Shiitake Mushrooms / Whole Grain Mustard & Dill Vinaigrette / Spring Peas & Shaved Radishes / Pea Tendrils / Sorrel

HERB & ROASTED RED PEPPER HUMMUS

(veg) (n) (s) (vegan upon request)
Spring Pea & Asparagus Tapenade / Crudité / Grilled Naan

2nd

BLACKMORE FARM SIGNATURE SALAD

(gf) (n)
Mixed Baby Greens / Kale / Strawberries / Roasted Sunflower Seeds / Feta Cheese / Sugar Snap Peas / Shaved Carrot / Lemon-Mint Vinaigrette

Main (Choice of one)

PRIME 10OZ NEW YORK STRIP STEAK*

Pommes Frites Poutine / Black Truffle / Cheese Curds / Charred Baby Carrots / Cauliflower Creamed Blackmore Farm Greens / Green Peppercorn Sherry Cream Bordelaise / Compound Butter

CHARBROILED PREMIUM RESERVE PORK LOIN CHOP* (df) (gf) (n)

Pomegranate / Demi-Glace / Roasted & Smashed Baby Yukon Gold Potato / Romanesco / Broccolini / Pistachio Gremolata

PORCINI & FENNEL ENCRUSTED AHI TUNA* (gf) (df)

White Bean Puree / Grilled Asparagus / French Baby Carrots / Roasted Shallots / Herb & Whole Grain Mustard Vinaigrette

ROASTED CAULIFLOWER 'OSSO BUCCO' (v) (n) (gf)

Cauliflower Steak / Tomato & Rosemary Roasted Vegetable Jus / Vegan Polenta / Pine Nut Gremolata / Grilled Asparagus / English Peas

PAN SEARED DIVER SEA SCALLOPS* (gf) (df) (s)

Pea Puree / Lemon Foam / Basil Oil / Shaved Spring Vegetables / Nueske's Applewood Smoked Bacon Lardons

JASMINE RICE BOWL (v) (s)

Smashed Black Beans / Cauliflower / Kimchi / Avocado / Wheatberry Salad / Moroccan Pickled Carrots / Cilantro Lime Aioli / Blackmore Farm Braised Greens

Deserts (Choice of one)

OPERA TORTE

(gf) (n) (s)
Coffee Soaked Gluten-Free Almond Sponge Cake / Dark Chocolate Ganache / Coffee Buttercream / Vanilla Gelato

VEGAN MANGO CHIA SEED PUDDING

(v) (n)
Vanilla Chia Seed Pudding / Mango Lime Compote / Vegan Shortbread Cookie / Toasted Coconut / Candied Pecans / Lime Mint Tequila Coulis / Mango Sorbet

LEMON OLIVE OIL NO BAKE CHEESECAKE

(n) (gel)
No Bake Cheesecake / Lemon Olive Oil Cake / Pomegranate / Kiwi Berries / Dragon Fruit / Rosemary Roasted Strawberries / Blackberries / Blueberries / Granola

CHOCOLATE RASPBERRY TART

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

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