

# Tree Restaurant

*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) (n)

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)

## 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