

# Tree Restaurant

*1st* (Choice of one)

## **BURRATA MOZZARELLA** (veg)

Roasted Provencale Style Beefsteak Tomato / Grilled Rosemary Crostini / Artichoke & Olive Tapenade / Saba / Extra Virgin Olive Oil

## **TREE CHICKEN BONE BROTH** (gf) (df)

House-Made Free Range Chicken Broth / Brussels Sprouts / Mirepoix / Fingerling Potato / Fine Herbs / Wild Rice

## **FONTINA BLACK GARLIC & ROSEMARY STUFFED ARTICHOKE HEARTS** (veg) (s)

Barigoule Sauce / Basil Panko Bread Crumbs / Affialia Cress

## **BLACKMORE FARM HERB & ROASTED RED PEPPER HUMMUS** (v) (gf) (n)

Charred Sweet Corn & Black Bean Salad / Crudite / White Corn Tortilla Chips

*2nd*

## **BLACKMORE FARM SIGNATURE SALAD** (veg) (gf) (vegan upon request)

Mixed Baby Greens / Arugula / Watermelon / Hothouse Cucumbers / Feta Cheese / Mojito Vinaigrette

*Main* (Choice of one)

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

Roasted Potato Poutine / Calkin's Creamery Cheese Curds / Blackmore Farm Corn Succotash / Romanesco / Sauce Robert

## **CHAR BROILED PREMIUM RESERVE PORK LOIN CHOP** (df) (gf)

Baby Yukon Gold Potatoes / Roasted Peach & Tarragon Compote / Wild Mint / Romanesco / Broccolini / Baby Corn

## **PAN-ROASTED ATLANTIC HALIBUT**

Asparagus Bisque / Parisienne Potato / Smoked Tomato Oil / Dried Tomato, Asparagus & Shaved Vegetable Salad / Pickled Onion

## **KOREAN VEGETABLE BIBIMBAP** (v) (n) (gf) (s)

Carrot / Green Onion / Baby Corn / Kimchi / Blackmore Farm Vegetables / Cucumber / Avocado / Sassy CBD Infused Sesame Oil / Sticky Rice / Toasted Cashews / Crispy Tofu / Bulgogi Sauce

## **PAN-SEARED DIVER SEA SCALLOPS** (gf)

Blackmore Farm Zucchini / Broccoli Spigarello & Potato Hash / Apple Wood Smoked Bacon & Grain Mustard Beurre Blanc

## **SUMMER VEGETABLE LASAGNA** (veg) (n)

Zucchini & Fresh Pasta / Basil Pesto / English Peas / Grilled Asparagus / Oven-Roasted Tomatoes / House Ricotta / Fresh Mozzarella / Parmesan / Organic Extra Virgin Olive Oil

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