

Starters

Pear	Burrata, Almond Tuile, Verjus
Scallop	Pork Belly, Maitake, Beurre Blanc
Wagyu Cheek	Apple Purée, Kimchi, Huckleberry Demi
Beets	Chèvre, Pecans, Tarragon
Pork Belly	Zucchini, Swiss Chard, Butternut Curry

Seasonal Soup

Greenery

Sundance Salad	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette
Tree Room Caesar	Nori Crisp, Mushroom Pangrattato, Kombu Caesar

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Presented for Two

Lamb Rack*
Cannellini Bean Purée, Garden Slaw, 'Nduja Swiss Chard
Merlot Demi-Glace

Entrées

Chilean Sea Bass*	Delicata, Fennel, Ponzu
Risotto	Butternut Squash, Hazelnut, Apples
Elk Loin*	Parsnip, Blackberry, Foie Gras Emulsion
Zucchini Galette	Succotash, Swiss Chard, Pine Nut Gremolata
Duck*	Pavé, Brussels, Duck Jus
Tree Room Pepper Steak*	Spinach, Pomme Purée, Mango Chutney

Chef Ezequiel Rivera

A 20% service charge will be added to parties of five or more*
Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase risk of foodborne illness