



Starters

Peach	Chèvre, Almonds, Verjus 21
Scallop	Pork belly, Maitake, Beurre Blanc 24
Wagyu Cheek	Apple Puree, Kimchi, Huckleberry Demi 24
Beets	Chèvre, Pecans, Tarragon 19
Pork Belly	Zucchini, Swiss Chard, Pineapple Curry 22

Seasonal Soup 16.

Greenery

Sundance Salad	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette 16
Tree Room Caesar	Nori Crisp, Mushroom Pangrattato, Kombu Caesar 17

Presented for Two	Lamb Rack* Cannellini Bean Purée, Garden Slaw, 'Nduja Swiss Chard Merlot Demi-Glace 160
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Entrees

Chilean Sea Bass*	Delicata, Fennel, Ponzu 65
Risotto	Butternut squash, Hazelnut, Apples 45
Elk Loin*	Parsnip, Blackberry, Foie Gras Emulsion 65
Zucchini Galette	Succotash, Swiss Chard, Pine Nut Gremolata 42
Duck*	Pavé, Brussels, Duck Jus 60
Tree Room Pepper Steak*	Spinach, Pomme Purée, Mango Chutney 68

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 food borne illness