



Starters

Tuna Tartare*	Potato, Egg Yolk, Avocado, Capers, Ponzu
Wagyu Cheek	Butternut Squash Risotto, Sage, Chorizo, Demi
Scallop*	Capellini, Mushroom, Smoked Trout Roe Lobster Consommé
Beets	Golden Berries, Almond, Feta, Grapefruit Herb Vinaigrette
Pork Belly	Pearl Onion, Peanut Chili Oil, Ginger Tamarind Sauce

Seasonal Soup

Greenery

Sundance Salad	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette
Pomegranate & Citrus	Wild Greens, Blood Orange, Burrata, Pepitas Pomegranate Rosé Vinaigrette

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

King Salmon*	Thai Curry Salmon Mousse, Brussels Sprouts, Coconut
Cauliflower	Forbidden Rice, Romanesco, Corn Bisque, Mole
Bison Short Rib	Pomme Puree, Broccolini, Pear Salsa, Gochujang BBQ Sauce
Tagliatelle	Asparagus, Prosciutto, Truffle, Mushroom Alfredo
Duck*	Duck Confit Crepe, Parsnip, Pistachio Cranberry Gastrique
Tree Room Pepper Steak*	Spinach, Mashed Potatoes, Mango Chutney

Exec. Chef Diane Davidson & Sous Chef Matt Nakpansue  
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