



Starters

Watermelon	Summer Squash, Stracciatella, Cucumber Gazpacho Tapioca Crisp
Rabbit Confit	Asparagus, Kumquats, Pepitas, Orange Glaze
Lobster Gnocchi	Gnocchi, Parmesan, Vermouth Espuma
Beets	Golden Berries, Almond, Feta, Grapefruit Herb Vinaigrette
Pork Belly	Zucchini, Swiss Chard, Pineapple Curry

Seasonal Soup

Greenery

Sundance Salad	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette
Duck Caesar	Duck Prosciutto, Quinoa Crisp, Olive

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

King Salmon*	Cappellini, Tomato, Ramp, Lemongrass Broth
Agnolotti	Corn, Peas, Chanterelle, Beurre Monté
Elk Loin*	Carrot, English Pea, Potato, Gremolata
Zucchini Galette	Succotash, Swiss Chard, Pine Nut Gremolata
Duck*	Succotash, Duck Confit, Cherry Gastrique
Tree Room Pepper Steak*	Spinach, Mashed Potatoes, 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 food borne illness