

Starters



Tuna Tartare*	Potato Nest, Egg Yolk Gel, Avocado Puree Kombu Ponzu Sauce, Capers
Wagyu Cheek	Butternut Squash Risotto, Sage, Crispy Chorizo Demi-Glace
Scallop*	Squid Ink Capellini, Lobster Consommé Black Trumpet Mushroom, Smoked Trout Roe
Beets	Pickled Pears, Pear Gel, Beet Chips, Herb Vinaigrette, Feta, Watercress, Cashew
Pork Belly	Green Apple Curry, Pickled Peppers, Kale

Seasonal Soup

Greenery

Sundance Salad	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette
Pomegranate & Citrus	Urban Blend, Pomegranate Rosé Vinaigrette Blood Orange, Citrus Burrata, Candied Pepitas Tuile

Presented for Two	Whole Roasted Branzino Braised Lentils with Fennel & Mushroom, Caramelized Onion Puree, Broccolini. Charred Lemon, Crispy Shallot, Buttered Polenta, Harissa Buerre Blanc
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Entrees

Chilean Sea Bass*	Tamarind Jus, Potato Pave, Clams, Leeks Mint Chive Foam
Delicata Squash	Beluga Lentils, Ratatouille Puree, Pickled Zucchini Seared Fennel, Sourdough Crumb, Parmesan
Lamb Loin*	Carrot Rosette, Celery Root, Parisian Potatoes, Pistou Ricotta, Demi
Tagliatelle	Wild Mushroom Alfredo, Asparagus, Prosciutto Truffle Parmesan Foam, Black Winter Truffles
Joyce Farms Duck Breast*	Duck Confit Crepe, Parsnip Puree, Cranberry Gastrique, Pistachio
Tree Room Pepper Steak*	Spinach, Mashed Potatoes, Mango Chutney

Exec. Sous 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