***Tree Room***

**Starters**

***Farm Egg***

*Pumpkin Spiced Cake, Pecan, Sherry Cream, Maple Anglaise*

*12*

***Mushroom Ravioli***

*Roasted Mushroom, Basil Oil, Parmesan Tomato Broth*

*19*

***Scallop***

*White Bean, Nduja, Butternut Squash*

*20*

***\*Beet Tartare***

*Mango “Yolk”, Horseradish Cream, Endive*

*12*

***Pork Belly***

*Stone Fruit, Tomato Relish, Smoked Crème Fraiche, Mustard*

*17*

***Seasonal Soup***

*12*

**Greenery**

***Sundance Salad***

 *Currant, Candied Pecan, Goat Cheese, Sherry Vinaigrette*

*12*

***Squash & Grain***

*Butternut Squash, Seasonal Fruit, Farro, House Ricotta, Pistachio*

*14*

**Entrees**

***Salmon***

*Bouillabaisse Risotto, Smoked Mussel, Clams, Artichoke, Fennel*

*41*

***\*Artichoke Cake***

*Pesto Risotto, Red Pepper Butter Sauce*

*33*

***Pork Tenderloin***

*Parsnip Gnocchi, Seasonal Mushroom, Lavender Mustard, Confit Blackberry*

*42*

***Tagliatelle***

*Sunchoke, Seasonal Mushroom, Confit Egg Yolk, Grana Padano*

 *37*

***Duck***

*Parsnip, Apple Bacon Compote, Fennel, Orange, Jus*

*43*

***Tree Room Pepper Steak***

 *Spinach, Buttermilk Mashed Potatoes, Mango Chutney*

*53*

*A 20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE*

**Tree Room Chef: Ashley Parkins**

**\*Denotes Created by Chef Leslie Durso**