

Tree Room

Starters

Farm Egg

Tea Cake, Sherry Cream, Maple Anglaise

12

Parisian Gnocchi

Duck Confit, Pickled Carrot, Peas, Pistachio Pesto

18

Scallop

White Bean, Nduja, Butternut Squash

20

****Beet Tartare***

Mango "Yolk", Horseradish Cream, Endive

16

Pork Belly

Stone Fruit, Tomato Relish, Smoked Crème Fraiche, Mustard

17

Seasonal Soup

12

Greenery

Sundance Salad

Currant, Candied Pecan, Goat Cheese, Sherry Vinaigrette

13

Lavender Yogurt

Frisee, Cocoa "Soil", Pickled Green Strawberry, Beet

14

Entrees

Salmon

Bouillabaisse Risotto, Smoked Mussel, Clams, Artichoke, Fennel

41

****Artichoke Cake***

Pesto Risotto, Red Pepper Butter Sauce

33

Lamb Loin

Potato, Asparagus, Seasonal Mushroom, Truffle Madeira Jus

48

Tagliatelle

Sunchoke, Seasonal Mushroom, Confit Egg Yolk, Grana Padano

37

Duck

Parsnip, Apple Bacon Compote, Fennel, Orange, Jus

45

Tree Room Pepper Steak

Spinach, Buttermilk Mashed Potatoes, Mango Chutney

55

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

Tree Room Chef: Ashley Parkins

***Denotes Created by Chef Leslie Durso**