

Tree Room

Starters

Foie Gras Custard

Madeira, Beets, Fig, Brioche
22

Ricotta Gnocchi

Artichoke, Sourdough, Beech Mushroom, Burgundy Truffle
19

Lamb Shank

Polenta, Boursin Cheese, Cippolini, Charred Tomato Salsa, Popped
Amaranth
21

Acorn Squash Falafel

Bean Puree, Nasturtium, Cashew Yogurt, Pickled Cucumber,
Espellette
16

Rabbit Leg

Salsify, Mole, Pomegranate, Pepitas
20

Seasonal Soup

14

Greenery

Sundance Salad

Currant, Candied Pecan, Goat Cheese, Sherry Vinaigrette
15

Champagne & Pear

Burnt Rosemary, Fig, Brie, Watercress, Nasturtium
15

Entrees

Arctic Char

Cauliflower, Parsnip Verjus, Golden Raisin, Pine Nut, Fresno
46

Mushroom "Scallops"

Kasha, Kale, Cherry Mushroom Consume, Five Spice, Peanut
36

Bison Short Rib

Leek Puree, Brussels Leaves, Wild Mushroom, Pistachio, Potato
55

Butternut Squash Caramelle

Styrian Seed Ricotta, Sage, Pepitas, Prosciutto
38

Duck

Sunchoke, Beet Mousse Tart, Leek, Pickled Mushroom, Beet Jus
48

Tree Room Pepper Steak

Spinach, Buttermilk Mashed Potatoes, Mango Chutney
60