

Tree Room

Starters

Yellowfin Crudo*

Cucumber Gazpacho, Ginger Compressed Pears, Avocado Miso Puree
20

Beets and Burrata

Fig Balsamic Vinaigrette, Pistachios, Blood Orange
17

Lobster Gnocchi

Gruyère Espuma, Smoked Trout Roe, Piquillo Pepper
23

Truffle Potato

Maitake Mushrooms, Black Garlic, Cashew "Feta"
18

Pork Belly*

Citrus Thai Red Curry, Pickled Zucchini, Kumquats
20

Seasonal Soup

14

Greenery

Sundance Salad

Currant, Candied Pecan, Goat Cheese, Sherry Vinaigrette
15

Raspberry and Rhubarb

Arugula, Raspberry Vinaigrette, Almonds, Feta, Basil
16

Entrees

Chilean Seabass*

Saffron Pomme Puree, Nduja, Mussels & Clams, Swiss Chard
60

Anson Mills Polenta

Black Beans, Sweet Potato, Mole, Pomegranate, Cashew Cream
36

Elk Loin*

Truffle Parisian Potatoes, Wild Mushrooms, Pesto Ricotta, Demi
65

Tagliatelle

Pea Pesto, Ratatouille, Lamb Bacon, White Asparagus Puree
38

Joyce Farms Duck*

Honey Lavender Glaze, Fennel Puree, Apple Confit, Citrus Pearls
48

Tree Room Pepper Steak*

Spinach, Mashed Potatoes, Mango Chutney
65

Chef Diane Davidson

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