



Starters

Yellowfin Crudo*	Cucumber Gazpacho, Ginger Compressed Pears Avocado Miso Puree 20
Beets	Panisse, Dill Vinaigrette, Watercress, Cashew "Feta" 18
Lobster Gnocchi	Gruyère Espuma, Smoked Trout Roe, Piquillo Pepper 23
Artichoke	Truffle Risotto, Pickled Ramps, Cauliflower "Bechamel", Leeks 19
Pork Belly*	Citrus Thai Red Curry, Pickled Zucchini, Kumquats 20

Seasonal Soup 14.

Greenery

Sundance Salad	Currant, Candied Pecan, Goat Cheese Sherry Vinaigrette 15
Fig and Prosciutto	Arugula, Fig and Honey Vinaigrette, Gorgonzola, Almond Granola Cracker 16

Entrees

Chilean Sea Bass*	Saffron Pomme Puree, Nduja, Mussels & Clams, Swiss Chard 60
Stuffed Cabbage	Kasha, Mushroom, Cherries, Peanuts, Sweet Potato and Tomato Bisque 39
Elk Loin*	Truffle Parisian Potatoes, Wild Mushrooms, Pesto Ricotta, Demi 65
Tagliatelle	Sun Dried Tomato Pesto, Ratatouille, Lamb Bacon 39
Rabbit Confit*	Pepita Mole, Chipotle Carrots, Salsify, Herb Crème Fraiche, Pomegranate 65
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