



# THE GRAND TIER

## Caviar\*

30 Gram Portion with Traditional Accompaniments

**Royal Belgian Siberian** 95  
Medium Pearl, Buttery Flavor,  
Mirror Like Finish

**Royal Belgian Platinum** 115  
Large Pearl, Dark Olive Hue,  
Decadent Flavor

**Royal Belgian Osetra** 135  
Medium Pearl, Mild Nutty Flavor,  
Dark Green Hue

## First Course

**Pâté de Campagne** 20  
Local Berkshire Terrine, Sicilian Pistachios,  
Pickled Vegetables, Mustard Seeds, Toasted Baguette

**Italian Chicory Salad** 22  
Castelfranco Radicchio, Whipped Ricotta,  
Blood Orange, Pomegranate,  
Pistachio, Lemon Anchovy Aioli

**Cauliflower Veloute** 19  
House Smoked Trout, Crème Fraiche,  
Rye Crumbs, Pickled Raisins, Leek Ash

**Crab Cake** 22  
Mango, Compressed Pineapple, Passion Fruit,  
Avocado Mousse, Meyer Lemon Aioli

**Mixed Baby Greens** 18  
Local Heirloom Tomatoes, Crumbled Goat Cheese,  
Red Wine Vinaigrette

**Classic Smoked Salmon\*** 24  
Organic Salmon, Applewood,  
Soy-Brown Sugar Brine, Classic Accompaniments,  
Rye-Sesame Crisp

**House-Made Yogurt and Granola** 18  
Mixed Berries, Banana, Honey

## Second Course

**Slow Cooked Salmon\*** 37  
Ginger Scented Black Rice,  
Green Apple-Parsnip Puree, Yuzu,  
Crustacean Broth

**Poached Farm House Eggs\*** 26  
Niman Ranch Jamon Royal, Gruyere,  
Corn Bread, Hollandaise Sauce

**Wild Mushroom Risotto** 34  
Canaroli Rice, Porcini Broth,  
Taleggio, Truffle Butter

**Roasted Branzino** 38  
Fennel and White Bean Ragu,  
Grilled Escarole, Salsa Verde, Lemon

**Brioche French Toast** 26  
Roasted Honey Crisp Apples,  
Whipped Mascarpone, Walnuts

**Soft Scrambled Eggs\*** 29  
Organic Eggs, House Smoked Salmon,  
Sautéed Asparagus, Melted Leeks, Toasted Baguette

**Herb Roasted Organic Chicken** 36  
Herb and Lemon Crushed Potatoes,  
Castelvetro Olives, Sautéed Broccoli Rabe,  
Roasted Lemon, Parmesan Jus