



THE GRAND TIER

Caviar*

30 Gram Portion with Traditional Accompaniments

Giaveri Osetra 85
Small Pearl, Light Fruitiness,
Golden Brown Hue

Royal Belgian Siberian 115
Medium Pearl, Buttery Flavor,
Mirror Like Finish

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

First Course

Yellowfin Tuna Poke* 28
Avocado Mousse, Persian Cucumber,
Toasted Macadamia Nuts, Rice Crisp, Sesame

Pâté de Campagne 20
Local Berkshire Terrine, Pickled Chanterelles,
Mustard Seeds, Toasted Baguette

Fig Salad 19
Duck Prosciutto, Housemade Ricotta,
Anson Mills Farro, 12 yr. Balsamic

Roasted Pumpkin Soup 18
Stokes Farm Pumpkin, Gruyère Foam,
Shiitake Salt, Flowering Herbs

Crab Cake 21
Charred Corn Remoulade,
Basil Oil, Corn Emulsion

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

Grand Tier Smoked Salmon* 24
Rye-Sesame Crisp, Organic Egg,
Cucumber, Pickled Red Onion, Fried Capers,
Horseradish-Chive Spread

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

Second Course

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

Truffled Eggs* 30
Soft Scrambled Eggs, Burgundy Truffles,
House Smoked Salmon,
Melted Leeks, Toasted Baguette

Duck Tortelloni 36
Spiced Pumpkin, Taleggio Crema, Duck Jus,
Brown Butter Toasted Pepitas

Whole Branzino 38
Toasted Couscous, Braised Escarole,
Salsa Verde, Castelvetrano Olives, Burnt Lemon

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

Brioche French Toast 22
Roasted Honey Crisp Apples,
Whipped Mascarpone, Walnuts

Herb Roasted Organic Chicken 36
Stone Ground Polenta, Charred Greens,
Roasted Figs, Thyme Scented Jus