



THE GRAND TIER

Our Menu is Recommended as a \$70 Three Course Prix Fixe
Select a First Course, Second Course and Dessert

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
\$7 PF supplement

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

Hudson Valley Foie Gras* 36
Poached Pear, Cranberry Jam,
Toasted Brioche, Cardamom
\$12 PF supplement

Black Sea Bass Escabeche* 24
Coriander, Heirloom Carrots, Saffron,
Sweet Onion, Sauce Romesco, Olive Oil Toast

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

Second Course

Slow Cooked Salmon* 37
Black Rice, Parsnip Puree,
Crayfish-Cognac Emulsion, Clementine

Beef Tenderloin* 48
Porcini Flan, Crispy Potato,
Whipped Comté, Veal Jus
\$10 PF supplement

Roasted Rack of Lamb* 48
Tuscan Bean Purée, Delicata Squash,
Baby Brussels Sprouts, House Cured Pancetta,
Rosemary Breadcrumbs
\$10 PF supplement

Bouillabaisse 42
Roasted Monkfish, Seared Scallops,
Razor Clam, Lobster Broth, Saffron Rouille,
Grilled 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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs unpasteurized milk may increase your risk of foodborne illness.

Dessert

Baked Alaska 16
Toasted Meringue, Vanilla Ice Cream,
Raspberry Sorbet, Lemon Crème Anglaise,
Angel Food Cake

Chocolate Mousse Cake 16
Dark Chocolate Mousse,
Salted Caramel Cream, Peanut Nougatine

Pumpkin Crème Brûlée 16
Pumpkin Custard, Spice Bread Cookie

White Wine Poached Pear 16
Almond Mascarpone Filling and Tuile

Chocolate Soufflé 18
Valrhona Chocolate and
Crème Anglaise
(*Intermission Only*)

Petit Fours 18
Seasonal selection including:
Cheesecake, Chocolate Tart, Macaron,
Fruit Tart, Coconut Rocher

Sorbets or Ice Creams 12
A combination of either three
ice cream or three sorbet flavors,
one scoop of each

Cheese

Selection of 3 cheeses 18 Selection of 5 cheeses 26

Quadrello di Bufala
Buffalo Milk, Lombardy, Italy
Semi-soft buffalo milk cheese, aged for
3 months. Rich in flavor with a slightly sweet
finish and a creamy center.

Aged Goat Cheese Gouda
Overijssel, Holland
Hard cooked and pressed Gouda aged for
2 years. Mild and sweet flavors with milky
caramel and burnt sugar notes.

Mahon Curado
Cow's Milk Unpasteurized Minorca, Spain
This unique and powerful cheese is aged four
to six months. Bright, flakey, salty with
the tang of vinegar.

Von Trapp Farmstead Oma
Cow's Milk, Unpasteurized Westfield, Vermont
This beautiful cheese comes from the Von
Trapp family farm in Westfield, Vermont.
Aged for 60-90 days, Oma balances slightly
pungent and sweet flavors. The semi-soft
buttery paste is surrounded by an earthy rind
which is thin and mild for the style.

Dansk, Blue
Bornholm Island, Denmark
Gorgeous, moist and smooth, this Danish
Blue does not overwhelm with its Brie-style
consistency. Made from pasteurized
cow's milk, it is aged for 6 months.