



# THE GRAND TIER

## Intermission Selections

Our Menu is Recommended as a  
\$55 Two Course Prix Fixe  
Select a First Course and Second Course

### *First Course*

#### Cauliflower Veloute 19

House Smoked Trout, Crème Fraiche, Rye Crumbs,  
Pickled Raisins, Leek Ash

#### Classic Smoked Salmon\* 24

Organic Salmon, Applewood, Soy-Brown Sugar Brine,  
Classic Accompaniments, Rye-Sesame Crisp

#### Mixed Baby Greens 18

Local Heirloom Tomatoes, Crumbled Goat Cheese,  
Red Wine Vinaigrette

#### Italian Chicory Salad 22

Castelfranco Radicchio, Whipped Ricotta, Blood Orange,  
Pomegranate, Pistachio, Lemon Anchovy Aioli

#### Crab Cake 22

Mango, Compressed Pineapple, Passion Fruit,  
Avocado Mousse, Meyer Lemon Aioli

#### Pâté de Campagne 20

Local Berkshire Terrine, Pickled Vegetables,  
Mustard Seeds, Toasted Baguette

### *Second Course*

#### Herb Roasted Chicken 36

Herb and Lemon Crushed Potatoes, Broccoli Rabe

#### Slow Cooked Salmon\* 37

Local Butternut Squash, Black Rice, Chives

#### Branzino 37

Fennel and White Bean Ragu,  
Grilled Escarole, Salsa Verde, Lemon

### Caviar\*

*30 Gram Portion with Traditional Accompaniment*

Royal Belgian  
Siberian  
95

Royal Belgian  
Platinum  
115

Royal Belgian  
Osetra  
135

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

## Cheese & 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

Coconut Cream Pie 16

Banana Diplomat, Vanilla Whipped Cream,  
Spice Bread, Passion Fruit

Lemon Gateaux 16

Lemon Curd and Marmalade,  
Anise Whipped Cream, Vanilla Sponge Cake

Petit Fours 18

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

Chocolate Soufflé 18

Valrhona Chocolate and Crème Anglaise  
Sorbets or Ice Creams 12

Cheese Plate

*Selection of 3 cheeses 18      Selection of 5 cheeses 26*

## Coffee & Tea

Harney & Sons Teas 4.25

Earl Grey, Chamomile, Peppermint, English Breakfast, Gunpowder  
Green, Lemon Verbena, Decaffeinated Darjeeling

Individually Brewed Coffee 4.25

Espresso or Cappuccino 5.25

## Wine

Mionetto Prosecco Veneto NV 15

Louis Roederer Brut *Champagne* NV 20

Veuve Cliquot Brut *Champagne* NV 27

Louis Roederer Cristal Brut *Champagne* 2006 52

Clement & Florian Berthier “Silex” Sancerre 2015 19

Red Tail Ridge Reisling Finger Lakes NY 2015 16

Il Tasso Pinot *Grigio* Friuli, IT 2014 18

Calera *Chardonnay*, Central Coast, CA 2013 20

Domaine Vissoux “Les Griottes” Beaujolais Rose 2015 16

Au Bon Climat *Pinot Noir* “Patina” Santa Barbara 2013 19

Tintonegro *Malbec* Uco Valley ARG 2012 17

Kaesler “Stone Horse” Shiraz Barossa Valley 2012 18

Château Tour Bayard, Bordeaux Saint-Émilion 2011 21