



# 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*

#### Roasted Pumpkin Soup 18

Stokes Farm Pumpkin, Gruyère Foam, Shiitake Salt, Herbs

#### Grand Tier Smoked Salmon\* 24

Rye-Sesame Crisp, Organic Egg, Cucumber, Red Onion, Fried  
Capers, Horseradish-Chive Spread

#### Mixed Baby Greens 18

Local Heirloom Tomatoes, Crumbled Goat Cheese,  
Red Wine Vinaigrette

#### Fig Salad 19

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

#### Crab Cake 21

Charred Corn Remoulade, Basil Oil, Corn Emulsion

#### Pâté de Campagne 20

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

### *Second Course*

#### Herb Roasted Chicken 36

Stone Ground Polenta, Charred Greens,  
Thyme Scented Jus

#### Slow Cooked Salmon\* 37

Spiced Pumpkin, Black Rice, Chives

#### Branzino 37

Toasted Couscous, Braised Escarole, Salsa Verde

## Caviar\*

*30 Gram Portion with Traditional Accompaniments*

Giaveri  
Osetra  
85

Royal Belgian  
Siberian  
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

Pumpkin Crème Brûlée 16

Pumpkin Custard, Spice Bread Cookie

White Wine Poached Pear 16

Almond Mascarpone Filling and Tuile

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

Domaine Vieux *Sancerre* Pruniers 2015 19

St. Urbans-Hof Nik Weis *Riesling*, Mosel 2014 16

Il Tasso *Pinot Grigio* Friuli, IT 2014 18

Calera *Chardonnay*, Central Coast, CA 2013 20

Domaine De Triennes *Riesling*, Provence 2015 16

Au Bon Climat *Pinot Noir* "Patina" Santa Barbara CA 2013 19

Tintonegro *Malbec* Uco Valley ARG 2012 17

Banshee Moredcai Red *Cabernet-Syrah-Zinfandel* CA 2013 18

Chateau Berliquet Saint-Emilion *Bordeaux* 2006 24