



# THE GRAND TIER

## Matinee Intermission Selections

### 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 Chanterelles,  
Mustard Seeds, Toasted Baguette

### House-Made Yogurt and Granola 18

Mixed Berries, Banana, Honey

## Caviar\*

*30 Gram Portion with Traditional Accompaniments*

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

### Strawberry Rhubarb Parfait 16

Ladyfingers, Lemon Zabayon,  
Candied Almonds, Whipped Cream

### 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* FRA 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 CA 2013 19

Tintonegro *Malbec* Uco Valley ARG 2012 17

Kaesler “Stone Horse” *Shiraz* Barossa Valley 2012 18

Château Tour Bayard, *Bordeaux* Saint-Émilion FRA 2011 21