



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

Royal Belgian Siberian 95

Medium Pearl, Buttery Flavor,
Mirror Like Finish

Royal Belgian Platinum 115

Large Pearl, Dark Olive Hue,
Decadent Flavor

Royal Belgian Osetra 135

Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

First Course

Classic Smoked Salmon* 24

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

Hudson Valley Foie Gras* 36

Poached Pear, Cranberry Jam,
Toasted Brioche, Cardamom
\$12 PF supplement

Pâté de Campagne 20

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

Fig Salad 19

House Made Duck Prosciutto, Whipped Ricotta,
Anson Mills Farro, 12 yr. Balsamic

Cauliflower Veloute 19

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

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

Ginger Scented Black Rice,
Green Apple-Parsnip Puree,
Crustacean Broth, Yuzu

Beef Tenderloin* 48

Porcini Flan, Braised Rainbow Chard,
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

Atlantic Halibut, Day Boat Scallops,
Olive Oil Potato, Lobster Broth,
Saffron Rouille, Grilled Baguette

Whole Branzino 38

Toasted Couscous, Braised Escarole,
Salsa Verde, Castelvetrano Olives, Burnt Lemon

Herb Roasted Organic Chicken 36

Anson Mills Speckled Grits, Cider Braised Greens,
Miso, Pickled Carrots, Smoked Pork Jus

Maria Agresta Menu 70

Hamachi Crudo* 28

Crushed Pistachio, Blood Orange
Black Olive, Purple Ninja Radish,
Fennel Pollen

Gnocchi alla Cilentana 32

Semolina Gnocchi,
San Marzano Tomato,
Smoked Buffalo Mozzarella, Basil

Cannoli Cilentani 16

Chocolate Crema,
Lemon-Vanilla Crema,
Orange Marmalata

Soprano Maria Agresta, starring in *Carmen*, is a talented Italian cook and friend of ours.
We are featuring her family recipes from Cilento while she is here through February 18.

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

Cannoli Cilentani 16

Chocolate Crema,
Lemon-Vanilla Crema,
Orange Marmalata

Lemon Gateau 16

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

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.