



# THE GRAND TIER

## 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

Roasted Pumpkin Soup 16  
Stokes Farm Pumpkin, Gruyère Foam,  
Shiitake Salt, Sage

House Smoked Salmon 20  
Honey Crisp Apple, Celery Root,  
Horseradish Cream, Trout Roe

Chicken Liver Mousse 18  
Port Gelée, Thyme, Fig Marmalade,  
Toasted Baguette

Charred Octopus 22  
Tomato Romesco, Herb Yogurt,  
Pickled Shallot, Marcona Almond

Heirloom Tomatoes 19  
House Made Ricotta, Cucumber,  
Basil, Olive Oil Crouton

Mixed Baby Greens and Vegetables 15  
12 yr. Pedro Jimenez Vinaigrette,  
Tomato, Beets, Radish

House-Made Yogurt and Granola 14  
Mixed Berries, Banana, Honey

## Second Course

Branzino 36  
Roasted Vegetables, Grilled Romaine,  
Salsa Verde and Lemon

Soft Scrambled Eggs & Burgundy Truffles 26  
Toasted Baguette, House Smoked Salmon, Melted Leeks

Herb Roasted Organic Chicken 30  
Wild Mushroom and Leek Bread Pudding,  
Collard Greens, Chicken Jus

Poached Farm House Eggs 26  
Niman Ranch Jamon Royal, Gruyere,  
Corn Bread, Hollandaise Sauce

Brioche French Toast 22  
Roasted Honeycrisp Apples,  
Whipped Mascarpone, Walnuts

Braised Rabbit Pappardelle 36  
Rabbit Ragu, Oyster Mushroom,  
House Made Pasta, Burgundy Truffles

Crab Cake 42  
Smoked Paprika Aioli,  
Roasted Pepper Remoulade, Watercress

## Sides 9

Chicken Apple Sausage  
Roasted Potatoes

Crispy Smoked Bacon  
Sautéed Spinach