



THE GRAND TIER

Our Pre Theater Menu is recommended as a \$78 Three Course Prix Fixe.
Select a First Course, Second Course and Dessert.
The Pre Theater Menu is served from 5:30 pm to 7:30 pm.

Caviar*

30 Gram Portion with Traditional Accompaniments

Royal Belgian Siberian 115
Small Pearl, Light Fruitiness,
Golden Brown Hue

Royal Belgian Platinum 135
Medium Pearl, Buttery Flavor,
Mirror-Like Finish

First Course

Classic House-Smoked Salmon* 26
Organic Applewood-Smoked Salmon,
Coriander, Classic Accompaniments,
Whole Wheat Crisp

Pâté de Campagne 23
Local Berkshire Terrine, Pickled Beets,
Mustard Seeds, Charred Bread

Sunchoke Flan 25
Poached Pears, Truffled Goat Cheese,
Castelfranco Radicchio, Toasted Walnuts,
12 yr. Balsamic

Spring Lettuce Soup 22
Charred Romaine, Watercress, Toasted Pine Nuts,
Aged Parmigiano, Olive Oil Croutons

Crab Cake 28
Mustard Beurre Blanc,
White Wine, Shallots
\$5 PF supplement

Roasted Squash Salad 22
Roasted Squash, House-Made Ricotta,
Figs, Spiced Pecans, Fourme d'Ambert,
Honey Truffle Vinaigrette

Second Course

Branzino a la Plancha 42
Garbanzo Bean Ragout, House-Made Merguez,
Smoked Eggplant, Black Olive,
Preserved Lemon

Slow Cooked Salmon* 42
Pistachio Pesto, Heirloom Tomato, Braised Escarole,
Baby Sweet Potato, Herb Breadcrumbs

Truffle Tortelli 38
Ricotta & Truffle Filling, Whipped Sweet Potato,
Black Trumpet Mushrooms, Parmigiana Espuma,
12 yr. Balsamic
**Add 5 Grams of Shaved Black Truffles \$45*

Beef Tenderloin 56
Potato Croquettes, Wilted Spinach,
Red Onion Marmalade, Parsley Butter,
Black Truffle, Veal Jus
\$15 PF supplement

Roasted Organic Chicken 42
Pistachio & Black Truffle Roulade, Salsify,
Glazed Baby Carrots, Rye Berries, Foie Gras Jus

Wild Black Bass 48
Olive Oil Poached, Sauce Romesco,
Fingerling Potato Confit, Vegetable Escabeche,
Marcona Almonds
\$7 PF supplement

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

A 20% Service Charge will be added to parties of 6 or more.

Dessert

Baked Alaska 18

Toasted Meringue, Vanilla Gelato,
Mandarin Sorbet, Spice Bread Cookie,
Orange Crème Pasticerra, Angel Food Cake

Chocolate Soufflé 20

Valrhona Chocolate and
Crème Anglaise
(Intermission Only)

Chocolate Mousse Cake 18

Caramelized Chocolate Mousse,
Praline Glaze and Hazelnut Crema

Petit Fours 18

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

Exotic Fruit Parfait 18

Layers of Coconut Cake, Kiwi Jam,
Passion Fruit, Poached Pineapple,
Candied Almonds, Whipped Cream

Sorbets or Ice Creams 18

A combination of either three
ice cream or three sorbet flavors,
one scoop of each

Berries and Cream 22

Fresh Berries, Agave Sweetened Mascarpone
\$5 PF supplement

Cheese

Selection of 3 cheeses 22 Selection of 5 cheeses 28

Quadrello di Bufula

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.

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.

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.

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.

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.

The Grand Tier Restaurant is open to the public and welcomes groups of 10 – 200.
Please inquire about hosting your next private event with us.