

Our Pre-Theater Menu is recommended as a \$70 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 Osetra 155
Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

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
Truffled Goat Cheese, Figs
Castelfranco Raddichio, Toasted Walnuts,
12 yr. Balsamic

Chilled Pea Soup 22
Poached Gulf Shrimp, Goat Cheese Espuma,
Toasted Brioche, Mint

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

Spring Salad 22
Pickled Rhubarb, Snap Peas,
Candied Pecans, Fourme d'Ambert,
Charred Lemon Vinaigrette, Toasted Seeds

Second Course

Organic Lamb Burger* 38
Fresh Ground Colorado Lamb, Herbed Goat Cheese,
Harissa, Crispy Onions, House-made Pickles,
Chickpea Fritters, Rosemary Aioli

Branzino a la Plancha* 42
Marinated Heirloom Artichokes, Black Garlic Aioli,
Spring Vegetables & Bean Ragout,
Miners Lettuce, Sicilian Olive Oil

English Pea Tortelli 38
Prosciutto San Daniele, Pecorino Sardo,
Lemon Beurre Fondue, Smoked Pea Puree, Mint

Beef Tenderloin 56
Potato Croquettes, Market Asparagus,
Wilted Spinach, Ramp Marmalade,
Parsley Butter, Veal Jus
\$15 PF supplement

Roasted Organic Chicken 42
Pistachio Roulade, Potato Fondant,
Charred Fava Bean Vinaigrette,
Market Arugula, Glace de Poulet

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

*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 Mousse Cake 18

Caramelized Chocolate Mousse,
Praline Glaze and Hazelnut Crema

Strawberry Rhubarb Parfait 18

Angel Food Cake, Rhubarb Jam,
Whipped Cream, Granola

Pistachio Frangipane 18

Vanilla Frangipane, Graham Cracker,
Poached Apricots, Vanilla Whipped Cream,
Pistachio Coulis

Sorbets or Ice Creams 18

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

Cheese

Selection of 3 cheeses 22 Selection of 5 cheeses 28

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.

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.