

SATURDAY BRUNCH

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

\$48 PRIX FIXE

Includes choice of a First Course and Second Course

First Course

Pâté de Campagne 23

Local Berkshire Terrine, Pickled Beets,
Mustard Seeds, Charred Bread

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

Classic Smoked Salmon* 26

Organic Salmon, Applewood,
Coriander, Classic Accompaniments

Second Course

Branzino a la Plancha 42

Marinated Heirloom Artichokes, Black Garlic Aioli,
Spring Vegetables & Bean Ragout,
Miners Lettuce, Sicilian Olive Oil
\$12 PF supplement

English Pea Tortelli 38

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

Soft Scrambled Eggs* 28

House Smoked Salmon, Melted Leeks,
Toasted Baguette, Asparagus

Chicken Salad 24

Roasted Brussels Sprouts, Honeycrisp Apple,
Tumbleweed Cheddar, Pistachio, Mustard Vinaigrette

Dry Aged Cheeseburger* 32

House Ground Angus Beef, Ramp Marmalade,
Aged Gruyere, Pommies Frites, Rosemary Aioli