



THE GRAND TIER

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

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

\$50 PRIX FIXE

Includes choice of a First Course and Second Course

First Course

Yogurt and Granola Parfait 19
Vanilla Scented Yogurt, Coconut Granola,
Pineapple Jam, Banana, Pecans

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

Cardoon Veloute 22
Toasted Almond, Persimmons,
Celery Root, Chervil

Crab Cake 28
Lobster Beurre Blanc, Celery Root Remoulade,
Avocado Mousse, Winter Citrus
\$5 PF supplement

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

Classic Smoked Salmon* 26
Organic Salmon, Applewood,
Coriander, Classic Accompaniments,

Second Course

Branzino a la Plancha 42
Garbanzo Bean Ragout, House-Made Merguez,
Smoked Eggplant, Black Olive, Preserved Lemon
\$12 PF supplement

Wild Mushroom Risotto 38
Carnaroli Rice, Porcini Broth,
Taleggio, Truffle Butter

Soft Scrambled Eggs* 28
House Smoked Salmon, Melted Leeks,
Toasted Baguette

Benedict Royale* 29
Poached Eggs, Niman Ranch
Jamon Royal, Gruyère, Cornbread,
Roasted Potatoes, Hollandaise Sauce

Brioche French Toast 28
Roasted Honey Crisp Apples,
Whipped Mascarpone, Walnuts

Organic Chicken Ballontine 42
Roasted Roulade, Pistachio, Black Truffle, Whipped
Salsify, Glazed Baby Carrots, Foie Gras Jus
\$12 PF supplement

Sides 8

House Smoked Bacon

Yukon Gold Potatoes
Sea Salt & Herbs

CHAMPAGNE COCKTAILS

Select one from each column to build your selection. Prices are per glass or 4 serving carafe.

GRAND TIER BELLINI: Peach Purée, Aperol

OTELLO'S KISS: Orgeat, Lemon, Cardamom Bitters

LULU'S DISPOSABLE LOVER: Grapefruit-Jalapeño Shrub, Green Chartreuse

CLASSIC MIMOSA: Orange Juice, Choice of Sparkling Wine

Mionetto Prosecco Veneto NV 15 / 35

Louis Roederer Brut Champagne NV 20 / 65

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs unpasteurized milk may increase your risk of foodborne illness.
A portion of the revenues collected from sales of the Sunday Brunch Prix Fixe support the Lindeman's Young Artist Program