



THE GRAND TIER

SATURDAY BRUNCH

Caviar*

30 Gram Portion with Traditional Accompaniments

Royal Belgian Siberian 95
Small Pearl, Light Fruitiness,
Golden Brown Hue

Royal Belgian Platinum 115
Medium Pearl, Buttery Flavor,
Mirror-Like Finish

Royal Belgian Osetra 135
Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

\$48 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 26
Lobster Beurre Blanc, Celery Root Remoulade,
Avocado Mousse, Winter Citrus
\$5 PF supplement

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

Classic House-Smoked Salmon* 24
Organic Applewood-Smoked Salmon, Coriander,
Classic Accompaniments, Whole Wheat Crisp

Second Course

Branzino a la Plancha 38
Garbanzo Bean Ragout, House-Made Merguez,
Smoked Eggplant, Black Olive, Preserved Lemon
\$10 PF supplement

Wild Mushroom Risotto 28
Carnaroli Rice, Porcini Broth,
Taleggio, Truffle Butter

Soft Scrambled Eggs* 26
House-Smoked Salmon, Melted Leeks, Toasted Baguette

Benedict Royale* 28
Poached Eggs, Niman Ranch Jamon Royale, Gruyère,
Cornbread, Roasted Potatoes, Hollandaise Sauce

Brioche French Toast 24
Roasted Honeycrisp Apples,
Whipped Mascarpone, Walnuts

Organic Chicken 38
Roasted Breast & Black Trumpet Roulade,
Sunchoke, Truffled Cauliflower, Potato Pavé

Sides

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 per 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