



THE GRAND TIER

Caviar*

30 Gram Portion with Traditional Accompaniments

Royal Belgian Siberian 95

Medium Pearl, Buttery Flavor,
Mirror Like Finish

Royal Belgian Platinum 115

Large Pearl, Dark Olive Hue,
Decadent Flavor

Royal Belgian Osetra 135

Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

First Course

Pâté de Campagne 20

Local Berkshire Terrine, Sicilian Pistachios,
Pickled Chanterelles, Mustard Seeds, Toasted Baguette

Fig Salad 19

House Made Duck Prosciutto, Whipped Ricotta,
Anson Mills Farro, 12 yr. Balsamic

Cauliflower Veloute 19

House Smoked Trout, Crème Fraiche,
Rye Crumbs, Pickled Raisins, Leek Ash

Crab Cake 21

Charred Corn Remoulade,
Basil Oil, Corn Emulsion

Mixed Baby Greens 18

Local Heirloom Tomatoes, Crumbled Goat Cheese,
Red Wine Vinaigrette

Classic Smoked Salmon* 24

Organic Salmon, Applewood,
Soy-Brown Sugar Brine, Classic Accompaniments,
Rye-Sesame Crisp

House-Made Yogurt and Granola 18

Mixed Berries, Banana, Honey

Second Course

Slow Cooked Salmon* 37

Ginger Scented Black Rice,
Green Apple-Parsnip Puree, Yuzu,
Crustacean Broth

Poached Farm House Eggs* 26

Niman Ranch Jamon Royal, Gruyere,
Corn Bread, Hollandaise Sauce

Wild Mushroom Risotto 28

Canaroli Rice, Porcini Broth,
Taleggio, Truffle Butter

Branzino 38

Toasted Couscous, Braised Escarole,
Salsa Verde, Castelvetrano Olives, Burnt Lemon

Brioche French Toast 22

Roasted Honey Crisp Apples,
Whipped Mascarpone, Walnuts

Soft Scrambled Eggs & Black Winter Truffles* 29

Organic Eggs, House Smoked Salmon,
Melted Leeks, Toasted Baguette

Herb Roasted Organic Chicken 36

Anson Mills Speckled Grits, Cider Braised Greens,
Miso, Pickled Carrots, Smoked Pork Jus