



THE GRAND TIER SUNDAY BRUNCH

\$45 PRIX FIXE

Includes choice of an Appetizer and Main Course with “ENDLESS” GRAND TIER BELLINI

A portion of sales supports the Lindemann Young Artist Development Program

Appetizers

Yogurt and Granola ☉ 14
Mixed Berries, Banana and Honey

Smoked Potato Soup 17
Pickled Apples, Caraway,
Black Garlic, Black Bread,
Parmesan Frico

Mixed Baby Greens ☉ 14
Local Heirloom Tomatoes,
Crumbled Goat Cheese,
Red Wine Vinaigrette

House Specialty Appetizers

(substitute as a first course with Prix Fixe - \$5 supplement)

Crab Cake 22
Miso Sesame Emulsion
Pickled Daikon, Crispy Tapioca

Pâté de Campagne 20
Local Berkshire Terrine, Pickled Chanterelles,
Mustard Seeds, Toasted Baguette

Main Course

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

Soft Scrambled Eggs* 24
House Smoked Salmon, Melted Leeks,
Toasted Baguette

Benedict Royale* 25
Poached Eggs, Niman Ranch Jamon Royal, Gruyère,
Cornbread, Roasted Potatoes, Hollandaise Sauce

Brioche French Toast ☉ 22
Roasted Apples, Whipped Mascarpone, Walnuts

GT Burger* 24
House Ground Angus Beef on Brioche with Brie,
Sweet Onion Jam, Pommes Frites, Rosemary Salt

Chopped Chicken Salad 24
Roasted Brussels Sprouts, Honeycrisp Apple,
Tumbleweed Cheddar, Pistachio, Mustard Vinaigrette

Classic House-Smoked Salmon* 20
Organic Applewood-Smoked Salmon, Cream Cheese,
Classic Accompaniments, Toasted Bagel

Sides 8

House-Made Pancetta

Chicken & Apple Sausage

Yukon Gold Potatoes
Sea Salt & Herbs

Caviar*

30 Gram Portion with Traditional Accompaniments

Giaveri Osetra 85
Small Pearl, Light Fruitiness,
Golden Brown Hue

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

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs unpasteurized milk may increase your risk of foodborne illness.