



THE GRAND TIER

SUNDAY BRUNCH

\$45 PRIX FIXE

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

Appetizers

Yogurt Parfait [Ⓞ] 16
Vanilla Yogurt, Banana, Pecans,
Coconut Granola, Pineapple Jam

Cardoon Veloute 17
Toasted Almond, Persimmons,
Celery Root, Chervil

Mixed Baby Greens [Ⓞ] 14
Local Heirloom Tomatoes,
Fourme d’Ambert,
Red Wine Vinaigrette

House Specialty Appetizers

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

Crab Cake 22
Lobster Beurre Blanc, Celery Root Remoulade
Avocado Mousse, Winter Citrus

Pâté de Campagne 20
Local Berkshire Terrine, Pickled Baby Beets,
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 Royale, Gruyère,
Cornbread, Roasted Potatoes, Hollandaise Sauce

Brioche French Toast [Ⓞ] 22
Roasted Apples, Whipped Mascarpone, Walnuts

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

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

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

Sides 8

Niman Ranch Bacon

Yukon Gold Potatoes
Sea Salt & Herbs

Caviar*

30 Gram Portion with Traditional Accompaniments

Royal Belgium Siberian 85
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

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