



THE GRAND TIER

Our Dinner Menu is recommended as a \$65 Three Course Prix Fixe
Select a First Course, Second Course and Dessert. The Dinner Menu is available after 7:30 pm.

First Course

Classic House-Smoked Salmon* 24

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

Pâté de Campagne 23

Local Berkshire Terrine, Pickled Beets,
Mustard Seeds, Charred Bread

Foie Gras Terrine 36

Poached Pear, Toasted Almond Cream,
Bitter Chocolate, Sauternes Gelée, Verjus
\$15 PF supplement

Smoked Potato Soup 22

Pickled Apples, Caraway, Black Garlic,
Black Bread, Parmesan Frico

Autumn Salad 22

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

Second Course

Slow Cooked Salmon* 38

Beluga Lentils, Whipped Parsnips,
House Smoked Lardons, Red Wine Jus

Veal Tenderloin* 48

Roasted Squash, Caramelized Gnocchi,
Parmesan Espume, Pancetta, Sage
\$10 PF supplement

Roasted Branzino 38

Squid Ink Fregola, Eggplant, Fennel,
Black Olive Oil, Tomato Dashi

Organic Chicken 38

Roasted Breast, Confit Thigh, Potato Pave,
Black Trumpet Mushrooms, Glazed Cipollini

Crab Cakes 42

Herb and Avocado Purée, Miso Butter,
Pickled Daikon, Crispy Tapioca

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

Enhance your meal with a two course wine pairing for \$25 per person.
All guests enjoying the Prix Fixe Dinner Menu also enjoy a complimentary Prosecco toast.

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

A 20% Service Charge will be added to parties of 6 or more.

Dessert

Baked Alaska 16

Toasted Meringue, Vanilla Ice Cream,
Raspberry Sorbet, Lemon Crème Anglaise,
Angel Food Cake

Chocolate Mousse Cake 16

Caramelized Chocolate Mousse,
Praline Glaze and Hazelnut Crema

Torrone Parfait 16

Pistachio Cake, Zabaglione, Sour Cherries,
Poached Figs

Berries and Cream 22

Fresh Berries, Pistachios,
Agave Sweetened Mascarpone

Chocolate Soufflé 18

Valrhona Chocolate and
Crème Anglaise
(Intermission Only)

Petit Fours 18

Seasonal selection including:
Cheesecake, Chocolate Tart, Macaron,
Fruit Tart, Coconut Rocher

Sorbets or Ice Creams 14

A combination of either three
ice cream or three sorbet flavors,
one scoop of each

Cheese

Selection of 3 cheeses 18 Selection of 5 cheeses 26

Quadrello di Bufala

Buffalo Milk, Lombardy, Italy

Semi-soft buffalo milk cheese, aged for
3 months. Rich in flavor with a slightly sweet
finish and a creamy center.

Aged Goat Cheese Gouda

Overijssel, Holland

Hard cooked and pressed Gouda aged for
2 years. Mild and sweet flavors with milky
caramel and burnt sugar notes.

Mahon Curado

Cow's Milk Unpasteurized Minorca, Spain

This unique and powerful cheese is aged four
to six months. Bright, flakey, salty with
the tang of vinegar.

Von Trapp Farmstead Oma

Cow's Milk, Unpasteurized Westfield, Vermont

This beautiful cheese comes from the Von
Trapp family farm in Westfield, Vermont.
Aged for 60-90 days, Oma balances slightly
pungent and sweet flavors. The semi-soft
buttery paste is surrounded by an earthy rind
which is thin and mild for the style.

Dansk Blue

Bornholm Island, Denmark

Gorgeous, moist and smooth, this Danish
blue does not overwhelm with its Brie-style
consistency. Made from pasteurized
cow's milk, it is aged for 6 months.

The Grand Tier Restaurant is open to the public and welcomes groups of 10 – 200.
Please inquire about hosting your next private event with us.