



# THE GRAND TIER

## Intermission Selections

Our Menu is Recommended as a  
\$55 Two Course Prix Fixe  
Select a First Course and Second Course

### *First Course*

#### Cauliflower Veloute 19

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

#### Classic Smoked Salmon\* 24

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

#### Mixed Baby Greens 18

Local Heirloom Tomatoes, Crumbled Goat Cheese,  
Red Wine Vinaigrette

#### Fig Salad 19

Duck Prosciutto, Watercress, Housemade Ricotta,  
12 yr. Balsamic, Toasted Farro

#### Crab Cake 21

Charred Corn Remoulade, Basil Oil, Corn Emulsion

#### Pâté de Campagne 20

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

### *Second Course*

#### Herb Roasted Chicken 36

Anson Mills Speckled Grits, Bloomsdale Spinach,  
Chicken Jus

#### Slow Cooked Salmon\* 37

Local Butternut Squash, Black Rice, Chives

#### Branzino 37

Toasted Couscous, Braised Escarole, Salsa Verde

## Caviar\*

*30 Gram Portion with Traditional Accompaniments*

Royal Belgian  
Siberian  
95

Royal Belgian  
Platinum  
115

Royal Belgian  
Osetra  
135

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

## Cheese & Dessert

Baked Alaska 16

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

Chocolate Mousse Cake 16

Dark Chocolate Mousse,  
Salted Caramel Cream, Peanut Nougatine

Cannoli Cilentani 16

Chocolate Crema,  
Lemon-Vanilla Crema

Lemon Gateaux 16

Lemon Curd and Marmalade,  
Anise Whipped Cream, Vanilla Sponge Cake

Petit Fours 18

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

Chocolate Soufflé 18

Valrhona Chocolate and Crème Anglaise

Sorbets or Ice Creams 12

Cheese Plate

*Selection of 3 cheeses* 18     *Selection of 5 cheeses* 26

## Coffee & Tea

Harney & Sons Teas 4.25

Earl Grey, Chamomile, Peppermint, English Breakfast,  
Gunpowder Green, Lemon Verbena, Decaffeinated Darjeeling

Individually Brewed Coffee 4.25

Espresso or Cappuccino 5.25

## Wine

Mionetto *Prosecco* Veneto NV 15

Louis Roederer Brut *Champagne* NV 20

Veuve Cliquot Brut *Champagne* NV 27

Louis Roederer Cristal Brut *Champagne* 2006 52

Domaine Vieux *Sancerre* Pruniers 2015 19

Red Tail Ridge *Reisling* Finger Lakes NY 2015 16

Il Tasso *Pinot Grigio* Friuli, IT 2014 18

Calera *Chardonnay*, Central Coast, CA 2013 20

Domaine Vissoux "Les Griottes" *Beaujolais Rose* 2015 16

Au Bon Climat *Pinot Noir* "Patina" Santa Barbara CA 2013 19

Tintonegro *Malbec* Uco Valley ARG 2012 17

Kaesler "Stone Horse" *Shiraz* Barossa Valley 2012 18

Château Tour Bayard, *Bordeaux* Saint-Émilion FRA 2011 21