



THE GRAND TIER

Our Pre Theater Menu is recommended as a \$78 Three Course Prix Fixe.
Select a First Course, Second Course and Dessert.
The Pre Theater Menu is served from 5:30 pm to 7:30 pm.

Caviar*

30 Gram Portion with Traditional Accompaniments

Royal Belgian Platinum 135
Medium Pearl, Buttery Flavor,
Mirror-Like Finish

Royal Belgian Siberian 115
Small Pearl, Light Fruitiness,
Golden Brown Hue

Royal Belgian Osetra 155
Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

First Course

Classic House-Smoked Salmon* 26
Organic Applewood-Smoked Salmon,
Coriander, Classic Accompaniments,
Whole Wheat Crisp

Pâté de Campagne 23
Local Berkshire Terrine, Pickled Beets,
Mustard Seeds, Charred Bread

Sunchoke Flan 25
Poached Pears, Truffled Goat Cheese,
Castelfranco Raddichio, Toasted Walnuts,
12 yr. Balsamic

Cardoon Veloute 22
Toasted Almond, Persimmons
Celery Root, Chervil

Crab Cake 28
Lobster Beurre Blanc, Celery Root Remoulade,
Avocado Mousse, Winter Citrus

Roasted Squash Salad 22
Roasted Squash, House-Made Ricotta,
Fresh Figs, Spiced Pecans, Fourme d'Ambert,
Honey Truffle Vinaigrette

Second Course

Branzino a la Plancha 42
Garbanzo Bean Ragout, House-Made Merguez,
Smoked Eggplant, Black Olive,
Preserved Lemon

Slow Cooked Salmon* 42
Beluga Lentils, Whipped Parsnips,
House Smoked Lardons, Red Wine Jus

Wild Mushroom Risotto 38
Carnaroli Rice, Porcini Broth,
Taleggio, Roasted Wild Mushrooms

Braised Veal 48
Prosciutto San Danielle,
Nora Mills Polenta, Butternut Squash,
Swiss Chard, Trumpet Royal Mushroom,
Natural Jus
\$7 PF supplement

Organic Chicken Ballontine 42
Roasted Roulade, Pistachio, Black Truffle, Whipped
Salsify, Glazed Baby Carrots, Foie Gras Jus

Poached Atlantic Cod 48
Olive Oil Poached, Sauce Romesco,
Fingerling Potato Confit, Vegetable Escabeche,
Marcona Almonds
\$7 PF supplement

*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 18

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

Chocolate Mousse Cake 18

Caramelized Chocolate Mousse,
Praline Glaze and Hazelnut Crema

Exotic Fruit Parfait 18

Layers of Coconut Cake, Kiwi Jam,
Passion Fruit, Poached Pineapple,
Candied Almonds, Whipped Cream

Berries and Cream 22

Fresh Berries, Pistachios,
Agave Sweetened Mascarpone
\$5 PF supplement

Chocolate Soufflé 20

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 18

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

Cheese

Selection of 3 cheeses 22 Selection of 5 cheeses 28

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.