



# THE GRAND TIER

Our Pre Theater Menu is recommended as a \$74 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

**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

## First Course

**Classic House-Smoked Salmon\*** 24  
Organic Applewood-Smoked Salmon,  
Coriander, Classic Accompaniments,  
Whole Wheat Crisp

**Foie Gras Terrine** 36  
Poached Pear, Toasted Almond Cream,  
Bitter Chocolate, Sauternes Gelée, Verjus  
*\$10 PF supplement*

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

**Corn Panna Cotta** 22  
Smoked Ricotta, Marinated Heirloom Tomatoes,  
Black Olive, Hazelnut

**Smoked Potato Soup** 22  
Pickled Apples, Caraway, Black Garlic,  
Black Bread, Parmesan Frico

**Crab Cake** 26  
Herb and Avocado Purée, Miso Butter,  
Pickled Daikon, Crispy Tapioca

**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

**Dover Sole** 68  
Gold Bar Squash, Miso Pine Nuts,  
Purple Potato, Sauce de Homard  
*\$25 PF supplement*

**Robiola Tortelli** 36  
Whipped Sweet Potato Purée, Truffle Butter,  
Black Trumpet Mushrooms, 25 yr. Balsamic

**Roasted Branzino** 38  
Squid Ink Fregola, Eggplant, Fennel,  
Black Olive Oil, Tomato Dashi

**Organic Chicken** 38  
Roasted Breast & Black Trumpet Roulade,  
Potato Pave, Glazed Cipollini

\*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.