



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

Royal Belgian Platinum 115
Medium Pearl, Buttery Flavor,
Mirror-Like Finish

Royal Belgian Siberian 95
Small Pearl, Light Fruitiness,
Golden Brown Hue

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

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

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

Cardoon Veloute 22
Toasted Almond, Persimmons,
Celery Root, Chervil

Crab Cake 26
Lobster Beurre Blanc, Celery Root Remoulade,
Avocado Mousse, Winter Citrus

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

Second Course

Branzino a la Plancha 38
Garbanzo Bean Ragout, House-Made Merguez,
Smoked Eggplant, Black Olive,
Preserved Lemon

Slow Cooked Salmon* 38
Beluga Lentils, Whipped Parsnips,
House Smoked Lardons, Red Wine Jus

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

Veal Tenderloin* 48
Roasted Squash, Caramelized Gnocchi,
Parmesan Espume, Pancetta, Sage
\$7 PF supplement

Organic Chicken 38
Roasted Breast & Black Trumpet Roulade,
Sunchokes, Truffled Cauliflower,
Potato Pavé

Wild Striped Bass 48
Olive Oil Poached Fillet, Sauce Romesco,
Marble 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 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.