



THE GRAND TIER

Our Menu is Recommended as a \$70 Three Course Prix Fixe
Select a First Course, Second Course and Dessert

Caviar*

30 Gram Portion with Traditional Accompaniments

Royal Belgian Siberian 95

Medium Pearl, Buttery Flavor,
Mirror Like Finish

Royal Belgian Platinum 115

Large Pearl, Dark Olive Hue,
Decadent Flavor

Royal Belgian Osetra 135

Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

First Course

Classic Smoked Salmon* 24

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

Italian Chicory Salad 22

Castelfranco Radicchio, Whipped Ricotta,
Blood Orange, Pomegranate,
Pistachio, Lemon Anchovy Aioli

Hudson Valley Foie Gras* 36

Poached Pear, Cranberry Jam,
Toasted Brioche, Cardamom
\$12 PF supplement

Pâté de Campagne 20

Local Berkshire Terrine, Sicilian Pistachios,
Pickled Vegetables, Mustard Seeds, Toasted Baguette

Hamachi Sashimi* 28

Ramp Aioli, Avocado, Yuzu Vinaigrette,
Toasted Sesame, Shiso
\$7 PF supplement

Cauliflower Veloute 19

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

Crab Cake 22

Mango, Compressed Pineapple, Passion Fruit,
Avocado Mousse, Meyer Lemon Aioli

Mixed Baby Greens 18

Local Heirloom Tomatoes, Crumbled Goat Cheese,
Red Wine Vinaigrette

Second Course

Spring Pea Risotto 36

Fresh English Peas, Pecorino Sardo,
Mint, Lemon, Fresno Chile

Smoked Duck Breast* 48

Heirloom Carrots, Roasted Endive, Rye Berries,
Blood Orange Marmalade, Foie Gras Jus
\$10 PF supplement

Bouillabaisse 42

Atlantic Cod, Day Boat Scallops,
Olive Oil Potato, Lobster Broth,
Saffron Rouille, Grilled Baguette

Slow Cooked Salmon* 37

Organic Scottish Salmon, Heirloom Artichokes,
Fresh Garbanzo Beans, Sauce Barigoule,
Spring Garlic Aioli

Roasted Branzino 38

Fennel and White Bean Ragu,
Grilled Escarole, Salsa Verde, Lemon

Beef Tenderloin* 48

Porcini Flan, Bloomsdale Spinach,
Crispy Potato, Whipped Comté, Veal Jus
\$10 PF supplement

Herb Roasted Organic Chicken 36

Herb and Lemon Crushed Potatoes,
Castelvetro Olives, Sautéed Broccoli Rabe,
Roasted Lemon, Parmesan Jus

*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

Dark Chocolate Mousse,
Salted Caramel Cream, Peanut Nougatine

Coconut Cream Pie 16

Banana Diplomat, Vanilla Whipped Cream,
Spice Bread, Passion Fruit

Strawberry Rhubarb Parfait 16

Ladyfingers, Lemon Zabayon,
Candied Almonds, Whipped Cream

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 12

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.