



# THE GRAND TIER

## 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

## 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

**Hamachi Sashimi\*** 28  
Ramp Aioli, Avocado, Yuzu Vinaigrette,  
Toasted Sesame, Shiso

**Pâté de Campagne** 20  
Local Berkshire Terrine, Sicilian Pistachios,  
Pickled Vegetables, Mustard Seeds, Toasted Baguette

**Spring Vichyssoise** 19  
Spring Onions, Market Potatoes,  
Pickled Ramp Pistou, Green Almonds, Mint

**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 Tortelli** 34  
Housemade Pasta, Pea & Mascarpone Filling,  
Prosciutto di San Danielle, Lemon, Mint, Pistachios

**Slow Cooked Salmon\*** 37  
Organic Scottish Salmon, Heirloom Artichokes,  
Fresh Garbanzo Beans, Sauce Barigoule,  
Spring Garlic Aioli

**Colorado Lamb Burger\*** 34  
Fresh Ground Colorado Lamb, Herbed Goat Cheese,  
Harissa, Crispy Onions, House made Pickles,  
Chickpea Fritters, Rosemary Aioli

**Roasted Branzino** 36  
Fennel and White Bean Ragu,  
Grilled Escarole, Salsa Verde, Lemon

**Soft Scrambled Eggs\*** 30  
Organic Eggs, House Smoked Salmon,  
Sautéed Asparagus, Melted Leeks, Toasted Baguette

**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

### Almond Crostata 16

Pistachio and Almond Frangipane,  
Poached Apricots, Vanilla Whipped Cream

### Chocolate Mousse Cake 16

Dark Chocolate Mousse,  
Salted Caramel Cream, Peanut Nougatine

### Strawberry Rhubarb Parfait 16

Ladyfingers, Lemon Zabayon, Candied  
Almonds, Whipped Cream

### 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.

### 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.

### 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.

### 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.

### 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.