



THE GRAND TIER

Our Menu is Recommended as a \$65 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

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

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

Hamachi Sashimi* 28

Ramp Aioli, Avocado, Yuzu Vinaigrette,
Toasted Sesame, Shiso
\$10 PF supplement

Crab Cake 22

Marinated Green Papaya, Avocado Mousse,
Scallion Remoulade, Thai Chili Glaze

Mixed Baby Greens 18

Local Heirloom Tomatoes, Crumbled Goat Cheese,
Red Wine Vinaigrette

Second Course

Spring Pea Tortelli 34

House Made 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

Organic 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 Little Gem Lettuce, Salsa Verde, Lemon

Veal Tenderloin* 48

Glazed Morels, Market Asparagus,
Potato Gnocchi, Natural Jus
\$15 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

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.

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.