



THE GRAND TIER

Our Dinner Menu is recommended as a \$65 Three Course Prix Fixe
Select a First Course, Second Course and Dessert. The Dinner Menu is available after 7:30 pm.

First Course

Classic House-Smoked Salmon* 26

Organic Applewood-Smoked Salmon,
Coriander, Classic Accompaniments,
Whole Wheat Crisp

Pâté de Campagne 23

Local Berkshire Terrine, Pickled Beets,
Mustard Seeds, Charred Bread

Spring Lettuce Soup 22

Charred Romaine, Watercress, Toasted Pine Nuts,
Aged Parmigiano, Olive Oil Croutons

Roasted Squash Salad 22

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

Second Course

Slow Cooked Salmon* 42

Pistachio Pesto, Heirloom Tomato, Braised Escarole,
Baby Sweet Potato, Herb Breadcrumbs

Beef Tenderloin 56

Potato Croquettes, Wilted Spinach,
Red Onion Marmalade, Parsley Butter,
Black Truffle, Veal Jus
\$15 PF supplement

Roasted Branzino 42

Garbanzo Bean Ragout, House-Made Merguez,
Smoked Eggplant, Black Olive,
Preserved Lemon

Roasted Organic Chicken 42

Pistachio & Black Truffle Roulade, Salsify,
Glazed Baby Carrots, Rye Berries, Foie Gras Jus

Crab Cakes 44

Mustard Beurre Blanc,
White Wine, Shallots

Caviar*

30 Gram Portion with Traditional Accompaniments.

Giaveri Osetra 115

Small Pearl, Light Fruitiness,
Golden Brown Hue

Royal Belgian Siberian 135

Medium Pearl, Buttery Flavor,
Mirror-Like Finish

Royal Belgian Osetra 155

Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

Enhance your meal with a two course wine pairing for \$25 per person.
All guests enjoying the Prix Fixe Dinner Menu also enjoy a complimentary Prosecco toast.

OTELLO'S KISS: Orgeat, Lemon, Cardamom Bitters
LULU'S DISPOSABLE LOVER: Grapefruit-Jalapeño Shrub, Green Chartreuse

*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 18
Toasted Meringue, Vanilla Ice Cream,
Raspberry Sorbet, Lemon Crème Anglaise,
Angel Food Cake

Chocolate Mousse Cake 18
Caramelized Chocolate Mousse,
Praline Glaze and Hazelnut Crema

Exotic Fruit Parfait 18
Layers of Coconut Cake, Kiwi Jam,
Passion Fruit, Poached Pineapple,
Candied Almonds, Whipped Cream

Berries and Cream 22
Fresh Berries, Pistachios,
Agave Sweetened Mascarpone
\$5PF supplement

Chocolate Soufflé 20
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 18
A combination of either three
ice cream or three sorbet flavors,
one scoop of each

Cheese

Selection of 3 cheeses 22 Selection of 5 cheeses 28

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.