



THE GRAND TIER

Our Pre Theater Menu is recommended as a \$78 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 135
Small Pearl, Light Fruitiness,
Golden Brown Hue

Royal Belgian Osetra 155
Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

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

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 28
Lobster Beurre Blanc, Celery Root Remoulade,
Avocado Mousse, Winter Citrus

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

Second Course

Branzino a la Plancha 42
Garbanzo Bean Ragout, House-Made Merguez,
Smoked Eggplant, Black Olive,
Preserved Lemon

Slow Cooked Salmon* 42
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 42
Roasted Breast & Black Trumpet Roulade,
Sunchoke, 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.



THE GRAND TIER

Our Intermission 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

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

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
Beluga Lentils, Whipped Parsnips,
House-Smoked Lardons, Red Wine Jus

Veal Tenderloin* 48
Roasted Squash, Caramelized Gnocchi,
Parmesan Espume, Pancetta, Sage
\$10 PF supplement

Roasted Branzino 42
Garbanzo Bean Ragout, House-Made Merguez,
Smoked Eggplant, Black Olive,
Preserved Lemon

Organic Chicken 42
Roasted Breast & Confit Thigh, Potato Pave,
Black Trumpet Mushrooms, Glazed Cipollini

Crab Cakes 44
Lobster Buerre Blanc, Celery Root Remoulade,
Avocado Mousse, Winter Citrus

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 selecting the Prix Fixe Dinner Menu also enjoy a complimentary Prosecco toast.

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THE GRAND TIER

SATURDAY BRUNCH

Caviar*

30 Gram Portion with Traditional Accompaniments

Royal Belgian Siberian 115
Small Pearl, Light Fruitiness,
Golden Brown Hue

Royal Belgian Platinum 135
Medium Pearl, Buttery Flavor,
Mirror-Like Finish

Royal Belgian Osetra 155
Medium Pearl, Mild Nutty Flavor,
Dark Green Hue

\$50 PRIX FIXE

Includes choice of a First Course and Second Course

First Course

Yogurt and Granola Parfait 19
Vanilla Scented Yogurt, Coconut Granola,
Pineapple Jam, Banana, Pecans

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

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

Crab Cake 28
Lobster Beurre Blanc, Celery Root Remoulade,
Avocado Mousse, Winter Citrus
\$5 PF supplement

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

Classic House-Smoked Salmon* 26
Organic Applewood-Smoked Salmon, Coriander,
Classic Accompaniments, Whole Wheat Crisp

Second Course

Branzino a la Plancha 42
Garbanzo Bean Ragout, House-Made Merguez,
Smoked Eggplant, Black Olive, Preserved Lemon
\$10 PF supplement

Wild Mushroom Risotto 38
Carnaroli Rice, Porcini Broth,
Taleggio, Truffle Butter

Soft Scrambled Eggs* 28
House-Smoked Salmon, Melted Leeks, Toasted Baguette

Benedict Royale* 29
Poached Eggs, Niman Ranch Jamon Royale, Gruyère,
Cornbread, Roasted Potatoes, Hollandaise Sauce

Brioche French Toast 28
Roasted Honeycrisp Apples,
Whipped Mascarpone, Walnuts

Organic Chicken 42
Roasted Breast & Black Trumpet Roulade,
Sunchoke, Truffled Cauliflower, Potato Pavé

Sides

House-Smoked Bacon

Yukon Gold Potatoes
Sea Salt & Herbs

CHAMPAGNE COCKTAILS

Select one from each column to build your selection. Prices are per glass or 4 per serving carafe.

GRAND TIER BELLINI: Peach Purée, Aperol
OTELLO'S KISS: Orgeat, Lemon, Cardamom Bitters
LULU'S DISPOSABLE LOVER: Grapefruit-Jalapeño Shrub, Green Chartreuse
CLASSIC MIMOSA: Orange Juice, Choice of Sparkling Wine

Mionetto Prosecco Veneto NV 15 / 35
Louis Roederer Brut Champagne NV 20 / 65

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Dessert

Baked Alaska 16

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

Chocolate Soufflé 18

Valrhona Chocolate and
Crème Anglaise
(Intermission Only)

Chocolate Mousse Cake 16

Caramelized Chocolate Mousse,
Praline Glaze and Hazelnut Crema

Petit Fours 18

Seasonal selection including:
Cheesecake, Chocolate Tart, Macaron,
Fruit Tart, Coconut Rocher

Torrone Parfait 16

Pistachio Cake, Zabaglione,
Sour Cherries, Poached Figs

Sorbets or Ice Creams 14

A combination of either three
ice cream or three sorbet flavors,
one scoop of each

Berries and Cream 22

Fresh Berries, Pistachios,
Agave Sweetened Mascarpone

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.



THE GRAND TIER

INTERMISSION DRINKS

Mionetto Prosecco	15.
Louis Roederer Brut NV Champagne	20.
Chardonnay, 2015 Vega Sindoa	15.
Merlot, 2014 Vega Sindoa	14.
Evian Natural Spring Water	6.
San Pellegrino Sparkling Mineral Water	6.