

First Course

New England Clam Chowder 7.00
Fresh Sea Clams, Thyme, Slab Bacon & High Lawn Cream

Spring Vegetable Broth 7.00

Soup Selection of the Day 7.00

Traditional Caesar Salad 9.00
White Anchovies & Garlic Croutons

Berkshire Greens 10.00
Oranges, Marcona Almonds & Goat Cheese

Grilled Shrimp 14.00
Cauliflower & Chick Pea Salad

Poached Joshua Farm Egg 13.00
Grilled Asparagus & Serrano Ham

Sweet Pea & Shiitake Risotto 12.00
Roasted Carrot Purée

Artisan Cheese Selection 25.00
Serves 2-4

Local Farms & Producers Supported by this Menu:
Equinox, Punsit Valley, Bella, High Lawn Dairy, Lila's Mountain Lamb, North Plain
Farm Girl, Ronnybrook, Old Chatham Sheepherding, Rawson Brook
Berkshire Mountain Bakery, Berkshire Mountain Distillers, Barrington Brewery
Jasper Hill, Shelburne, Bacon on the Side, Hilltop Orchards... and others

Main Course

Pan Roasted Rainbow Trout 28.00
Romesco Sauce & Poached Baby Leeks

Organic Scottish Salmon 29.00
Cauliflower Purée, Wilted Chard & Beet Chips

Seared Sea Scallops 30.00
Zehr Farm Mushroom & House Smoked Bacon Hash

Chef's Flight of Vegetables & Starches 25.00
Freshest Seasonal Vegetables & Complementing Starches

Roasted Eggplant Bolognese 24.00
Quinoa Spaghetti & Basil Oil

Grilled Moulard Duck Breast 28.00
Wilted Organic Spinach & Mushroom Conserve

Punsit Valley Chicken Breast 26.00
Whipped Potatoes & Bacon-Corn Relish

Roasted Native Turkey 26.00
Farmhouse Stuffing, Cranberry Sauce & Pan Gravy

Grilled Black Angus Filet Mignon 34.00
Scallion-Potato Cake, Grilled Asparagus & Roasted Garlic Butter

English Cut Prime Rib of Beef 32.00
Thin Slices, Baked Potato, Buttery Popover & Natural Jus

Brian J. Alberg, Executive Chef

Matthew Duley, Sous Chef

Daniel Thomas, Sommelier

Floral Arrangements, Jane Bailey