

WINES BY THE GLASS

Brut, *Nicolas Feuillatte* 16.

Brut, Taittinger, *Brut La Française NV* 25.

Brut, Prosecco, *Zonin* 14.

Saint-Veran 2010, *Joseph Drouhin, Burgundy* 16.

Chardonnay 2009, *Edna Valley, California* 15.

Sauvignon Blanc 2011, *Oyster Bay, Marlborough* 14.

Malbec 2009, *Decero, Remolinos Vineyard, Argentina* 15.

Pinot Noir 2009, *R. Stuart "Big Fire," Oregon* 14.

Chassagne Montrachet "L'Estimée" 2008,
Jean Noel Gagnard, Burgundy 16.

Cabernet Sauvignon 2009, *William Hill,
Central Coast, California* 18.

Rosé 2008, *Mas Belles Eaux, Pays d'Oc, France* 14.

FIRST COURSE SELECTION

Bibb Lettuce & Endive Salad 16.

*roasted beets, tangerines, toasted pecans, pumpernickel croutons
& buttermilk blue cheese dressing*

Winter Greens & Radicchio Salad 14.

shaved radish, shallots, fines herbs & citrus Dijon dressing

Chilled Jumbo Shrimp 19.

celeriac rémoulade, cocktail sauce & Meyer lemon

Grand Tier Signature Smoked Salmon 18.

traditional garnishes

Beef Carpaccio 19.

arugula & fennel salad, Pecorino cheese & toasted baguette

Wild Mushroom Bisque 14.

chives, brioche croutons & crème fraîche

Butter Poached Lobster 22.

angel hair pasta, scallions, garlic bread crumbs & uni cream

Roasted Veal Sausage 18.

*apple, smoked bacon & fingerling potato salad
Bavarian mustard*

MAIN COURSE SELECTION

Cavatelli Pasta 36.

*braised short rib ragu, swiss chard, oyster mushrooms,
butternut squash & Parmesan cream*

Filet of Sole Meunière 39.

sautéed spinach & whipped Yukon Gold potatoes

Jumbo Lump Crab Cakes 42.

*whole-grain mustard & scallion sauce
(available as an appetizer 21.)*

Roasted Salmon 38.

French green lentils, horseradish cream, Brussels sprouts leaves

Seared Diver Sea Scallops 39.

sweet potato purée, cauliflower, truffle & vanilla honey

Herb-Roasted Chicken 30.

Chanterelle mushrooms, Holland leeks & creamy ricotta polenta

Braised Colorado Lamb Shank 39.

cannellini beans, pearl onions, roasted tomato & citrus gremolata

Grilled Filet of Beef 44.

roasted cipollini onions, black truffle mashed potatoes

SIDES

Sautéed broccolini 10.

Roasted cauliflower 10.

Brussels sprouts with pancetta 10.

French green lentils 10.

Black truffle mashed potatoes 12.

PRE-CURTAIN PRIX-FIXE 52.

First Course

Wild Mushroom Bisque
chives, brioche croutons & crème fraîche

Main Course

Jumbo Lump Crab Cakes
whole grain mustard & scallion sauce