

INTERMISSION

FIRST COURSES

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

MAIN COURSES

Roasted Salmon 38.

French green lentils, horseradish cream, Brussels sprouts leaves

Herb-Roasted Chicken 29.

Chanterelle mushrooms, Holland leeks & creamy ricotta polenta

Jumbo Lump Crab Cakes 42.

whole-grain mustard & scallion sauce

SIDES

Sautéed Broccolini 10.

Black Truffle Mashed Potatoes 12.

DESSERTS

Opera Gâteau 14.

coffee crema, cocoa nib coulis

Cranberry & Pear Cobbler 14.

almond crumble, vanilla chantilly

Almond Torte 14.

poached apricots, spiced whipped cream

Black Forest Parfait 14.

sour cherry compote, spritz cookie

Chocolate Soufflé 16.

crème pâtissière

Cookie Plate 15.

assorted cookies

Sorbets 12.

Ice Creams 12.

Cheese Plate

(Selection of 3 \$16 / Selection of 5 \$24)

WINES BY THE GLASS

Brut, *Nicolas Feuillatte* 16.

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

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 Rouge "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.

Food minimum \$12.00 per person