

Chef's Tasting

Arctic Char

Celery Root, Apple and Watermelon Radish

~ ~ ~

Bay Scallops

Salsify, Butternut Squash and Black Trumpets

or

Wild Burgundy Snails

Potato, Artichoke and Perigord Truffle

~ ~ ~

Foie Gras Au Torchon

Meyer Lemon, Pear and Pistachio

~ ~ ~

Pork Belly Rilette

Polenta, Cabbage and Maitakes

or

Lola Duck

Chestnut, Kohlrabi and Calypso Bean

~ ~ ~

Sea Bass

Puy Lentil, Sunchoke and Almond

~ ~ ~

Venison

Dried Fruit, Yellowfoots and Cauliflower

or

Dry Aged Beef Ribeye

Gratin, Hedgehog Mushrooms and Haricots Vert

~ ~ ~

Cheese Trolley

(Supplement Twenty Two Dollars)

~ ~ ~

Seckel Pear

Fennel, Almond and White Truffle

\$165

Chef, Jeffrey Thompson

Restaurant Managers

Sophie Wilhelm and Melanie Szamweber

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions."

Please feel free to ask for further information.

4 Course Menu

~ ~ ~

Select Two

Potato and Taleggio Tart

Endive, Beets and Perigord Truffle

Arctic Char

Celery Root, Apple and Watermelon Radish

Bay Scallops

Salsify, Butternut Squash and Black Trumpets

Confit Artichoke Soup

Duck Prosciutto, Frisee and Radish

Rabbit

Chick Pea, Parsley Root and Olive Condiment

Hot Foie Gras and Langoustine

Sunchoke, Turnip and Brussels

~ ~ ~

Select One

Fresh Tagliatelle

Cauliflower, Delicata and Perigord Truffle

Alaskan Cod

Cannelloni, Parsnip and Yellowfoots

Turbot

Savoy Cabbage, Sweet Potato and Squash

Lola Duck

Chestnut, Kohlrabi and Maitakes

Dry Aged Beef Ribeye

Gnocchi, Hedgehogs and Haricots Vert

~ ~ ~

Cheese Trolley

(Supplement Twenty Two Dollars)

~ ~ ~

Choice of Dessert

\$125

All prices are inclusive of service charge.

Wheatleigh

Lenox, MA 01240 413-637-0610