

Chef's Tasting

Japanese Kampachi
Kumamoto Oyster, Cucumber and Rice Cracker

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New Zealand Langoustine
Potato, Artichoke and Purple Peas

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Hot Foie Gras
Chanterelle, Plum and Hazelnut

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Squab
Sunchoke, Corn and Swiss Chard

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Turbot
Cepe, Local Squash and Black Truffle

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Jamison Farms Lamb
Eggplant, Fresh Beans and Sweetbread

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Cheese Trolley
(Supplement Twenty Two Dollars)

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Stone Fruits
Fennel, Lemon Balm and Tomato Water

\$165

Tasting for entire table only

Chef, Jeffrey Thompson

Restaurant Manager
Melanie Szamweber

Wine Director
Sophie Wilhelm

"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

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Select Two

Heirloom Tomatoes
Chickpea, Manchego and Gazpacho

Cepe and Black Truffle "Au Pistou"
Fresh Beans, Baby Squash and Cipollini Onion

Japanese Kampachi
Heart of Palm, Edamame and Citrus

Wild Burgundy Snails
Pork Rilette, Scarlet Turnip and Frisee

Dungeness Crab
Beets, Cucumber and Trout Roe

Australian Crayfish
Squash Blossoms, Caponata and Meursault

Foie Gras Au Torchon
Amaretto, Apricot and Baby Fennel

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Select One

Parmesan Gnocchi
Ratatouille, Spinach and Local Onion

Daurade
Panisse, Piperade and Colza Oil

Alaskan Cod
Langoustine, Artichoke and Potato

Four Story Hill Farm Poussin
Morels, Kohlrabi and Parsnip

Dry Aged Beef Ribeye
Chanterelle, Corn and Black Truffle

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Cheese Trolley
(Supplement Twenty Two Dollars)

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Choice of Dessert

\$125

All prices are inclusive of service charge.

Wheatleigh

Lenox, MA 01240 413-637-0610