

# GATEWAYS DINE + DRINK

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## DINNER MENU

Menu crafted by Executive Chef Jeremy Berlin

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### SNACKS

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#### VADOUVAN CURRY HUMMUS

cured lemon, parmigiana reggiano + baguette  
-11-

#### HONEY + LAVENDER GOAT CHEESE

extra virgin olive oil, tellicherry peppercorn +  
baguette  
-12-

#### CHICKEN LIVER MOUSSE

spiced port wine gelee + baguette  
-12-

#### FARMERS MARKET PICKLED VEGETABLES

assortment of pickled vegetables  
-7-

#### CASTELVETRANO OLIVES

fennel & citrus marinated  
-7-

#### EGGPLANT CAVIAR

balsamic, roasted cherry tomatoes  
+ baguette  
-9-

#### ROASTED BEET + CITRUS SALAD

pickled red onion, orange zest, herb  
vinaigrette + baguette  
-11-

### SALADS + APPETIZERS

#### HEIRLOOM CARROT SOUP 13

fennel frawn pesto, herb oil, crouton

#### MIXED LEAF LETTUCE SALAD 13

shaved vegetables, banyuls vinaigrette

#### BABY ROMAINE CAESAR SALAD 13

parmesan, crouton, classic caesar dressing

#### GOLDEN BEET SALAD 14

hazelnuts, sesame, yogurt dressing, tarragon, evoo

#### SPRING PANZANELLA SALAD 14

garlic croutons, heirloom tomatoes, pickled cherries, fennel, herbs,  
banyuls vinaigrette

#### RATATOUILLE TARTE 16

roasted summer squash, eggplant + bell pepper, compote cheese,  
roasted pepper coulis

#### BLACK TRUFFLE ARANCINI 17

parmesan, fire roasted tomato sauce

#### CHEF'S FLAT BREAD OF THE DAY 15

daily changing pizza using peak of the season ingredients

#### ASSORTMENT OF NEW ENGLAND

#### ARTISANAL CHEESES 19

selection of local cheeses with honey, fruit, preserves + toasted  
baguette

### SIDES 11

#### ROASTED SPRING VEGETABLES

za'atar, fresh herbs

#### SAUTEED GARDEN GREENS

fried shallots, tomato chutney

### ENTREES

#### PESTO FUSILLI PASTA & BURRATA 24

radish greens pesto, breakfast radish, asparagus, cherry tomatoes

#### ROASTED MUSHROOM + LENTIL BURGER 18

lettuce, tomato, garlic aioli, grilled brioche bun, pommes frites

#### ROASTED ATLANTIC COD 28

fennel, tomato, panko crust, yukon potatoes, saffron velouté

#### OLIVE OIL POACHED FAROE ISLAND SALMON 29

baby artichokes, leeks, carrots, preserved lemon, barigoule emulsion

#### ROASTED HERITAGE CHICKEN BREAST 25

sun gold tomatoes, patty pan squash ragout, castelvetrano olives,  
champagne jus

#### GRILLED BERKSHIRE PORK LOIN 28

fennel, endive, rosemary polenta, apple cider & mustard pork jus

#### BERKSHIRE BURGER 21

Highlawn Farms cheddar, smoked bacon, caramelized onion, garlic  
aioli, Berkshire Mountain Bakery cheese + herb ciabatta, pommes frites

#### ALLEN BROTHERS FLAT IRON STEAK 31

asparagus, cippolini onion, bulgar wheat, star anise carrot puree,  
bordelaise sauce

#### PARMESAN POMMES FRITES

garlic aioli, chives

#### TRUFFLE MACARONI + CHEESE

pasta, aged cheddar bechamel

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please inform your server of any dietary restrictions.