

# GATEWAYS DINE + DRINK

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## DINNER MENU

Menu crafted by Executive Chef Jeremy Berlin

### SNACKS

VADOUVAN CURRY HUMMUS  
cured lemon, parmigiana reggiano +  
baguette  
-11-

HONEY + LAVENDER GOAT CHEESE  
extra virgin olive oil, tellicherry  
peppercorn + baguette  
-12-

SALMON RILLETTES  
fennel-avocado mousse +  
baguette  
-12-

FARMERS MARKET PICKLED  
VEGETABLES  
assortment of pickled vegetables  
-7-

OLIVES & BURRATA  
castelvetrano & niçoise olives,  
roasted peppers + baguette  
-13-

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

BABY ROMAINE CAESAR SALAD 13  
parmesan, crouton, classic caesar dressing

GOLDEN BEET SALAD 14  
hazelnuts, sesame, yogurt dressing, tarragon, evoo

HEIRLOOM TOMATO + BURRATA SALAD 15  
asparagus, sunflower sprouts, banyuls vinaigrette

RATATOUILLE TARTE 16  
summer squash, eggplant + bell pepper, wildefield cheese,  
roasted pepper coulis

FOREST MUSHROOM ARANCINI 17  
parmesan, fire roasted tomato sauce

HOUSE MADE COUNTRY TERRINE 15  
pistachio pate, chutney of the moment, grilled brioche

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

COL BUCO FUSILLI PESTO & BURRATA 23  
summer vegetables, basil pesto, sunflower seeds

ROASTED MUSHROOM + LENTIL BURGER 18  
lettuce, tomato, garlic aioli, grilled brioche bun, pommes frites

NEW ENGLAND STYLE LOBSTER ROLL 38  
tarragon mayonnaise, celery, espelette, brioche tavern roll,  
french fries

ROASTED ATLANTIC COD 28  
fennel, tomato, panko crust, fingerling potatoes, saffron  
velouté

OLIVE OIL POACHED FAROE ISLAND SALMON 29  
baby artichokes, leeks, carrots, preserved lemon, white wine  
barigoule emulsion

ROASTED HERITAGE CHICKEN BREAST 26  
white asparagus, oyster mushrooms, english peas, champagne  
chicken jus

GRILLED BERKSHIRE PORK LOIN 28  
shiitake mushrooms, grilled scallion, roasted peppers, beluga  
lentils, roasted peaches, rosemary 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 FRITES 31  
watercress salad, french fries, bordelaise sauce

PARMESAN FRENCH FRIES  
garlic aioli, chives

TRUFFLE MACARONI + CHEESE  
cavatappi 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.