

GATEWAYS **DINE**

DINNER MENU

Menu crafted by Executive Chef
Jeremy Berlin

SNACKS to share

MARINATED OLIVES

castelvetroano olives & citrus

-9-

FRIED HERITAGE CHICKEN WINGS

nine wings, honey-mustard aioli

-11-

ROASTED ALMONDS

with lavender

-9-

CURRY HUMMUS

carrot salad + baguette

-9-

SALMON RILLETTE

fines herbes mousse, baguette

-9-

FARMERS MARKET PICKLED VEGETABLES

assortment of pickled
vegetables

-7-

Salads + appetizers

ROASTED CORN SOUP 13

baby bell pepper, cherry tomato, espellette oil, crouton

LITTLE LEAF LETTUCE SALAD 13

endive, radishes, pumpkin seeds, lemon vinaigrette

TRADITIONAL CAESAR SALAD 13

parmesan, crouton, tahini caesar dressing

RED CABBAGE SALAD 15

Windy Hill Farm apple, toasted walnuts, sherry vinaigrette

ROASTED BEET SALAD 14

grilled stone fruit, sesame seeds, watercress, candied hazelnuts, sherry vinaigrette

RATATOUILLE TART 16

traditional stewed vegetables, basil, eggplant caviar, savory pastry

RUSTIC COUNTRY PATE 16

almonds, charentais melon chutney, grilled brioche

FIG & BRIE FLATBREAD 15

Berkshire Mountain Bakery pizza shell, honey, lemon-thyme

ASSORTMENT OF NEW ENGLAND ARTISANAL CHEESES 19

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

SIDES 11

ROASTED FALL VEGETABLES

fresh herbs, za'atar

PARMESAN FRENCH FRIES

garlic aioli, parsley

ENTREES

SPATZLE & TRUMPET MUSHROOM 23

braised red cabbage, brussels sprouts, carrots, ramp pesto

ROASTED MUSHROOM + LENTIL BURGER 19

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

SMOKED SALMON RISOTTO 27

fennel, lemon-dill mascarpone, parmesan

ROASTED HERITAGE CHICKEN BREAST 26

fingerling potatoes, onion & chanterelle mushroom fricassee, lemon-thyme chicken jus

MOROCCAN SPICED LAMB RACK 33

stewed chickpeas, confit tomatoes, eggplant, pearl onion, lamb jus

BERKSHIRE BURGER 21

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

CLASSICS

PROVENCAL BAKED COD 26

baby fennel, zucchini, tomato, fingerling potato, saffron bouillabaisse sauce

GRILLED BERKSHIRE PORK LOIN 27

foraged mushrooms, baby turnip, peak season fig & basil salad, sauteed parsley spaetzle, mustard pork jus

STEAK FRITES 31

grilled 8oz. allen brothers flat iron steak, watercress salad, french fries, bordelaise sauce

TRUFFLE MACARONI + CHEESE

cavatappi pasta, aged cheddar bechamel

MIXED LETTUCE SALAD

champagne vinaigrette

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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