



❧ Dinner Menu ❧

Dinner service is 5:30-7:30pm
Please make reservations and entrée selection at front desk by 12 noon

❧ Soup ❧

Seasonal soup du jour

Cup \$5 • Bowl \$7

❧ Salads ❧

House Salad

Organic mixed greens with heirloom carrot, English cucumber, and Sungold tomato
\$7

Caprese

Fresh buffalo mozzarella with sliced purple tomato and fresh basil leaves
\$9

Vittori

Organic baby greens, fresh sliced apple, Berkshire blue cheese & toasted walnut with an apple cider vinaigrette
\$9

❧ Entrées ❧

Filet Mignon Au Poivre

Crushed peppercorns pressed into tender fillet, served with a Pinot Noir-dijon pan sauce
\$32

Chicken Blanc de Blancs

Chicken breast sautéed in our own Blanc de Blancs champagne and plum tomatoes, served over fresh pasta
\$25

Lenox Lemon-Thyme Chicken

A Vittori Family recipe: Grilled chicken breast marinated in our own lemonade, extra virgin olive oil, locally grown lemon-thyme and a secret blend of fresh herbs

\$25

Shrimp and Scallop Scampi

Shrimp and scallops sautéed in olive oil, garlic, lemon, and our award winning chardonnay, served over fresh fettuccini.

\$29

Included with Entrees

Entrées are served with choice of baked, smashed, or fried potato and locally grown, seasonal vegetable

~ Desserts ~

Triple chocolate cake with fresh raspberry \$8

Hilltop Orchard seasonal pie \$6 • A la mode with Berkshire ice cream \$7.5

Seasonally-Inspired Crème Brulee - \$7

Our award-winning Furnace Brook Winery varietals are available for sale in the foyer, there is a \$5.00 pouring fee if you bring your own alcoholic beverages.

Our food philosophy is to cook delicious flavorful dishes using fresh ingredients grown and produced at our own farm and winery as well as those grown at other Berkshire farms.

*Please note that as this is a seasonally inspired and locally sourced menu it is subject to change at any time. We appreciate your understanding, and welcome any questions or clarification you may require.