

# MIRAVAL

berkshires

## STARTERS

### CHARCUTERIE BOARD

chef's choice of one artisanal cured meat  
high lawn farms crema alpina | olives | honeycomb  
seasonal mostarda | multigrain crostini

### ROASTED HEIRLOOM BABY CARROT

V, NF  
fromage blanc | fig aigre-doux  
fines herbs

## SALADS

### CAESAR

little gem lettuce | whole wheat breadcrumbs  
white anchovy | parmesan

### LENOX FARMS LOCAL GREENS

GF, V  
shaved pears | goat cheese | maple brined pecans  
cider vinaigrette

## IN ROOM DINING AVAILABLE 11AM-9PM

## ENTRÉES

### MOON BURGER

NF  
grass-fed ground beef patty  
caramelized white onion | vermont white cheddar  
house aioli | whole wheat bun  
skinny celery French fries

### GRASS-FED PRIME BEEF "COULOTTE" STEAK

GF, NF  
parsnip mash | green bean "fricasee" | beef jus

### BUTTERNUT SQUASH BROWN RICE BOWL

VG  
soy glazed mushrooms | wilted spinach  
4 hour egg | quick kimchi | furikake  
black garlic-gochujang

### SKUNA BAY SALMON " EN PAPILOTE "

DF, NF  
bok choy | heirloom potato | shiso  
ginger-ponzu sauce

### SLOW COOKED CHICKEN BREAST

GF  
corn gnocchi cake | Brussel sprouts  
rosemary jus

### HARISSA CAULIFLOWER STEAK

GF, VG  
black lentil "casserole" | celeriac frites  
late harvest tomato preserve

## DESSERTS

### POMEGRANATE POCHED PEAR

GF  
honey roasted marcona almonds  
mascarpone

### MAPLE BANANA TART

NF  
jivara chocolate | sunflower brittle

### BERKSHIRES APPLE UPSIDEDOWN CAKE

DF, GF  
Orange coconut cream | kohlrabi

For the Safety and Wellbeing of Our  
Guests, all In-Room Dining Requests will be  
Contactless Deliveries.  
Your Check will automatically be charged  
to Your Guest Room.

*A \$15 Delivery Fee Will Be Applied.*

/ GF Gluten Free | DF Dairy Free | V Vegetarian | VG Vegan | NF Nut Free /

Disclaimer: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.