

HARVEST MOON

Thanksgiving 2021
MIRAVAL BERKSHIRES

Join us for a Mindful Thanksgiving
showcasing the bounty of the Berkshires

TO BEGIN

HERITAGE BEETS
*toasted hazelnuts, chicory,
chèvre, spiced blackberries*
gf • v • ef

BUTTERNUT SQUASH BISQUE
pickled apple, pumpkin seed, maple
gf • vg • nf

HARVEST KALE SALAD
*brussels, pomegranate,
almond parmesan*
gf • vg

ENTRÉES

SLOW ROASTED MISTY KNOLL FARM'S TURKEY BREAST
wild rice stuffing, cranberry-orange relish, sage jus
gf • nf

BROWN BUTTER COD 'À LA MEUNIÈRE'
cauliflower, swiss chard
gf • nf

ROASTED ACORN SQUASH
creamy millet 'polenta', truffle, crispy kale
gf • vg • nf

CARROT 'WELLINGTON'
wild mushrooms, upland cress, vin cotto
v • nf

PETITE FILET
parsnip purée, broccoli rabe, port wine jus
gf • df • nf • ef

gf gluten free • df dairy free • v vegetarian • nf nut free • ef egg free

Please inform your server of any allergies or dietary restrictions

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

HARVEST SIDES

whipped sweet potato, maple, rosemary
gf • vg • nf

*green bean almondine, grapefruit
beurre blanc*
gf • v • ef

sautéed tuscan kale, pumpkin, chili
gf • vg • nf

roasted root vegetables, salsa verde
gf • df • vg • nf

TO CELEBRATE

**Pastry Chef's Selection of Classic &
Modern Thanksgiving Desserts**



HARVEST MOON

Hanukkah 2021
MIRAVAL BERKSHIRES

Join us for a Mindful Holiday
showcasing the bounty of the Berkshires

TO BEGIN

LENOX FARM GREENS
shaved fennel, grapefruit, toasted hemp
gf • v

CRISPY ZUCCHINI & SWEET POTATO LATKE
pickled apple, pumpkin seed, maple
gf • vg • nf

CAULIFLOWER BISQUE
puffed amaranth, meyer lemon confit
gf • vg • nf

HARVEST KALE SALAD
brussels, pomegranate, almond parmesan
gf • vg

ENTRÉES

BRAISED BEEF BRISKET
celery root, heritage carrot, gremolata
gf • df • nf • ef

SLOW ROAST SALMON
cauliflower, swiss chard, blood orange
gf • df • nf

ROASTED ACORN SQUASH
creamy millet 'polenta', truffle, crispy kale
gf • vg • nf

WILD MUSHROOM RAGOUT
hand torn pasta, high lawn dairy ricotta, herb salad
v • nf

COD 'EN PERSILLADE'
parsnip purée, broccoli rabe, meyer lemon
gf • df • nf • ef

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gf • vg • nf

green bean almondine, grapefruit
beurre blanc
gf • v • ef

sautéed tuscan kale, pumpkin, chili
gf • vg • nf

roasted root vegetables, salsa verde
gf • df • vg • nf

TO CELEBRATE

Pastry Chef's Selection of Classic &
Modern Holiday Desserts



HARVEST MOON

Christmas Eve 2021
MIRAVAL BERKSHIRES

Join us for a Mindful Holiday
showcasing the bounty of the Berkshires

TO BEGIN

HERITAGE BEETS
*toasted hazelnuts, chicory,
chèvre, spiced blackberries*
gf • v • ef

BUTTERNUT SQUASH BISQUE
pickled apple, pumpkin seed, maple
gf • vg • nf

HARVEST KALE SALAD
*brussels, pomegranate,
almond parmesan*
gf • vg

ENTRÉES

PAN ROASTED DUCK
radicchio, butternut squash caponata
gf • df • nf • ef

SEARED DIVER SCALLOPS 'À LA MEUNIÈRE'
cauliflower, swiss chard
gf • nf

ROASTED ACORN SQUASH
creamy millet 'polenta', truffle, crispy kale
gf • vg • nf

WILD MUSHROOM RAGOUT
hand torn pasta, high lawn dairy ricotta, herb salad
v • nf

PETITE FILET
parsnip purée, broccoli rabe, port wine jus
gf • df • nf • ef

gf gluten free • df dairy free • v vegetarian • nf nut free • ef egg free

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HARVEST SIDES

whipped sweet potato, maple, rosemary
gf • vg • nf

*green bean almondine, grapefruit
beurre blanc*
gf • v • ef

sautéed tuscan kale, pumpkin, chili
gf • vg • nf

roasted root vegetables, salsa verde
gf • df • vg • nf

TO CELEBRATE

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Modern Holiday Desserts



HARVEST MOON

Christmas Day 2021
MIRAVAL BERKSHIRES

Join us for a Mindful Holiday
showcasing the bounty of the Berkshires

TO BEGIN

LENOX FARM GREENS
shaved fennel, grapefruit, toasted hemp
gf • v

CAULIFLOWER BISQUE
puffed amaranth, meyer lemon confit
gf • vg • nf

HARVEST KALE SALAD
*brussels, pomegranate,
almond parmesan*
gf • vg

ENTRÉES

SLOW COOKED CHICKEN BREAST
cranberry quinoa pilaf, grapefruit marmalade
gf • df • nf • ef

BROWN BUTTER COD
parsnip, watercress, blood orange vinaigrette
gf • nf • ef

ALMOND FLOUR GNOCCHI
wild mushrooms, truffle, crispy kale
gf • vg

CARROT 'WELLINGTON'
parsnip purée, wild mushrooms, upland cress, vin cotto
v • nf

PETITE FILET
parsnip purée, broccoli rabe, port wine jus
gf • df • nf • ef

gf gluten free • df dairy free • v vegetarian • nf nut free • ef egg free

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sautéed tuscan kale, pumpkin, chili
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roasted root vegetables, salsa verde
gf • df • vg • nf

TO CELEBRATE

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HARVEST MOON

New Years Eve 2021
MIRAVAL BERKSHIRES

Join us for a Mindful Holiday
showcasing the bounty of the Berkshires

TO BEGIN

HERITAGE BEETS
*toasted hazelnuts, chicory,
chèvre, spiced blackberries*
gf • v • ef

BUTTERNUT SQUASH BISQUE
pickled apple, pumpkin seed, maple
gf • vg • nf

HARVEST KALE SALAD
*brussels, pomegranate,
almond parmesan*
gf • vg

ENTRÉES

PAN ROASTED DUCK
radicchio, butternut squash caponata
gf • df • nf • ef

MAINE LOBSTER, 'À LA MEUNIÈRE'
cauliflower, swiss chard
gf • nf

ROASTED ACORN SQUASH
creamy millet 'polenta', truffle, crispy kale
gf • vg • nf

WILD MUSHROOM RAGOUT
hand torn pasta, high lawn dairy ricotta, herb salad
v • nf

PETITE FILET
parsnip purée, broccoli rabe, port wine jus
gf • df • nf • ef

gf gluten free • df dairy free • v vegetarian • nf nut free • ef egg free

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beurre blanc*
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sautéed tuscan kale, pumpkin, chili
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roasted root vegetables, salsa verde
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