

BOSTON AND ALBANY

The Berkshires' Sublime Magnificence

BY MARSHALL L. BERENSON, *Northeast
Chambellan Provincial/Boston Bailli*

THE "COTTAGES" OF the Berkshires were built during America's Gilded Age. Modeled after a sixteenth-century Florentine palazzo, Wheatleigh, designed in 1893 for railroad tycoon Henry Cook, is a perfect example of this sort of "modest" vacation property. These days, the exquisite five-diamond/five-star hotel features a dining room hailed as one of the finest in the Northeast.

On September 20, twenty confrères from the Boston and Albany bailliares assembled at Wheatleigh to herald autumn in grand style—with a sublime dining experience. Dinner was served in the glass-walled Portico Room, which offered sweeping views of the Berkshire Hills across Western Massachusetts. Chef Jeffrey Thompson's culinary artistry,

coupled with consummate service under the direction of General Manager Marc Wilhelm, made for an unparalleled evening of gastronomy.

Good cheer and camaraderie abounded among members of the two bailliares. Following dessert, Chef Thompson was presented with a commemorative Chaîne plate. Attendees enjoyed a digestive prior to retiring to the elegant guest rooms for blissful sleep. **G**



Wheatleigh

September 20, 2015

"LIVE SCALLOP"

Parsnip, Corn, Black Truffle

Jordan Chardonnay Napa Valley 2013

DUCK CONFIT PRESS AND FOIE GRAS

Plums, Kohlrabi, Bok Choy

Château de Rayne-Vigneau

Sémillon/Sauvignon Blanc

Premier Cru Classé 2005

SPANISH TURBOT

Puy Lentils, Chanterelles, Carrots

Gran Moraine Yamhill-Carlton 2012

JAMISON FARM LAMB SADDLE

Gnocchi, Ratatouille, Swiss Chard

Abeja Cabernet Sauvignon

Columbia Valley 2008

WOOD SORREL SORBET,

OLIVE OIL CAKE

Wild Blueberries, Honey-

Yogurt Crèmeux

Domaine Schlumberger les Princes

Abbes Gewürztraminer 2011



Boston Baillie members.



Albany Baillie members.



Chevalier Alexander Vlachos, Chambellan Provincial/Boston Bailli Marshall Berenson and Albany Bailli William Harris.



Chef Jeffrey Thompson.

