### the cellar





#### 5-course menu

starts at 170 per person | 245 with wine pairing price to be determined based upon menu selection built off the current restaurant latour menu at the time of the event

### 3-course steakhouse dinner

served family style

starts at 155 per person | 220 with wine pairing price to be determined based upon menu selection choice of filet mignon, dry aged bone-in ribeye, dry aged new york strip or a5 japanese wagyu

# canapés {add on} 21 per person | select three

## canapés (select three)

pea + pecorino arancini crispy fried asparagus herb aioli

herbed polenta bites preserved tomato jam cured salmon caviar, crème fraîche, buckwheat blini chicken liver mousse chicharrone, preserved berries duck confit + herb arancini bay leaf aioli wagyu beef crudo preserved plum ketchup

selection of artisan cheese traditional accoutrements [additional 15 per person] assorted caviars accoutrements {additional 25 per person}

### course options

beetroot salad burrata, parsley vinaigrette green garden salad smoked ricotta, heirloom carrot scallop crudo lemongrass, crispy shallot, radish hackleback caviar potato pave, brown butter espuma

crab cake lemon butter beurre blanc ricotta raviolo morel mushroom, truffle tumeric tortellini pumpkin, sage mussels curry, citrus, crispy garlic wagyu beef crudo aioli, miso-cured egg, crispy enoki mushroom

oxtail risotto parsley, mushroom, parmesan chicken roulade chanterelle mushroom, late harvest corn, pancetta duck tikka masala, heirloom carrot, confit leg pastilla lamb tenderloin garbanzo bean, labneh beef ribeye cauliflower, toasted hazelnut, brown butter

> dessert taste of chocolate citrus panna cotta fruit tart composed cheese selection