

the cellar



latour
restaurant

château angéhus wine dinner

thursday, june 13th 2024

one

crudo lemongrass, wild nettle, coconut

carillon d' angéhus, 2016

two

duck breast bay scallop, carrot laksa, macadamia

angéhus, 2014

three

wagyu beef turnip, sauce périgieux, truffle

angéhus, 2011

four

caramelized white chocolate ice cream strawberry, rhubarb, brown butter

angéhus, 2006



executive chef, aishling stevens

wine director, susanne wagner

chef de cuisine, matthew laurich

menu is subject to change without prior notice, due to availability of the highest quality ingredients and seasonality.