

# caviar

**hackleback caviar** corn pudding, seaweed

**two tone kaluga caviar** potato mille-feuille, buffalo milk gelato, brown butter

**grandeur ossetra caviar** asparagus, sea fennel hollandaise, grapefruit

## one

**scallop 'udon'** fermented scallop, brown butter crumb

**pea shoot capelletti** prawn mousse, golden chicken consommé

**cuttlefish** lentils, celtuce, roasted hazelnut vinaigrette

**lamb neck** fava bean, fermented soybean, mint, goat milk mayo

**rabbit** carrot bbq, carrot top velouté, mustard seed

## two

**seaweed gnocchetti** summer corn, clam, old bay

**fluke** confit fennel, saffron, shellfish brodo

**soy-braised pork belly** peach, garden greens, black sesame vinaigrette

**duck breast** tikki masala, carrot, leg pastilla

**veal tenderloin** sweetbreads, artichoke, rhubarb, macadamia nut

## three

**roasted corn semifreddo** vanilla cake, matcha, pistachio

**chocolate mousse** coffee crèmeux, fig, hazelnut ice cream

**parsnip cake** carrot anglaise, koginut squash ice cream

**cheese** seasonal accoutrements

**liquid dessert** see sommelier

---

## chef's tasting menu

**hiramasa kingfish crudo** watermelon, banana chili, crispy garlic, tom kha gai

**parsnip** pear, blood sausage, parsnip buerre blanc

**langoustine** potato, baby leek, bisque

**raviolo** fava bean, mint, parmesan, farm egg yolk

**elk tenderloin** toasted brioche, chanterelle mushroom, foie gras

**miyazaki beef wagyu** asparagus, mushroom, leek top aioli

**sunchoke ice cream** spiced date, oat crumb

restaurant  
**latour**

**aishling a. stevens**  
executive chef

**matt laurich**  
chef de cuisine

**phillip ludeke**  
restaurant manager

**susanne wagner**  
wine director