

caviar

two tone kaluga caviar delicata squash, brown butter, rosemary

hackleback caviar raw scallop, saffron, endive

grandeur ossetra caviar oyster tart, seaweed

one

autumn wild mushrooms yuba, miso, barrel-aged shoyu

scallop 'udon' fermented scallop, brown butter crumb

tuna belly celtuce, blood plum ketchup

pork jowl black lentil, braised celery, wild windsor pear

two

smoked eel fig pave, foie gras sauce

confit ocean trout apple, fennel, oyster emulsion

spicebush- crusted duck celeriac, wild huckleberry, sprouts

bison short rib mustard greens, smoked potato, fermented chili

three

brioche bread pudding plum ice cream, crème anglaise, hazelnut

chocolate mousse rye, raspberry, walnut ice cream

cheese seasonal accoutrements

liquid dessert see sommelier

chef's tasting menu

hiramasa kingfish crudo poached mushroom, celery, ginger crème

venison tartar sweet potato, truffle, mushroom, foraged hickory nut

cuttlefish garbanzo, black sausage, ink sauce

agnolotti crab, butternut squash, rosemary, yuzu

rabbit roulade prosciutto, carrot, poppy seed spätzle

miyazaki beef wagyu hazelnut, cauliflower, chanterelle mushroom

wild grape sorbet honey, oat crumb

latour restaurant

aishling stevens
executive chef

matt laurich
chef de cuisine

gianni chiodi jr.
restaurant manager + sommelier

susanne wagner
wine director

three courses, choose one from each — 120 wine pairing — 50 add caviar course — 24

seven courses — 195 wine pairing — 75