

caviar

kaluga caviar wild herb crepe, smoked labneh

hackleback caviar organic buckwheat blini, traditional egg accoutrement

grandeur ossetra caviar stuffed chicken wing, beurre blanc

one

scallop 'udon' fermented scallop, brown butter crumb

gnocchetti shiitake mushroom, dashi, sorghum

sablefish persimmon, pumpkin, miso

pork jowl cauliflower, poached sultana, hazelnut

two

agnolotti braised rabbit, potato, radicchio, brown butter

dover sole sauce américaine, citrus, lobster

wild partridge clementine, chestnut, arugula

bison tenderloin turnip salsa, linguia, nut puree

three

ruby red grapefruit curd, sorbet, cucumber

fig tart almond crèmeux, honey

dark chocolate mousse persimmon, sea buckthorn ice cream

cheese bohemian blue, apple, pepita tuille

liquid dessert see sommelier

chef's tasting menu

scallop crudo uni, dashi cream, green apple ice

stuffed cabbage ginger, foie gras, scarlet shrimp

scottish langoustine salsify, grapes, sea greens

tortellini sweetbread, parsnip, pear, sauce périgourdine

duck breast celeriac, blood orange, masterstock

miyazaki wagyu beef brussels sprouts, fermented garlic

bread + barley buckwheat, miso caramel

latour restaurant

aishling a. stevens
executive chef

matt laurich
chef de cuisine

phillip ludeke
restaurant manager

trevor volpe
sommelier