

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

wild nettle gnocchetti shiitake mushroom, corn, dashi, sorghum

scallop 'udon' fermented scallop, brown butter crumb

trofie braised rabbit, carrot, marigold, quinoa

pork belly nectarine, blood sausage, puy lentil

two

red mullet squash, dill, sauce américaine,

sablefish plum sauce, toasted barley broth, coconut eggplant

roasted squab leg crepinette, jersey corn, sauce perigourdine

venison chop polenta, chanterelle, juniper berry, fig

three

panna cotta wild black raspberry, fennel, millefeuille

strawberry sponge cake basil crèmeux, wild sumac consommé

dark chocolate mousse white chocolate, peach ice cream

cheese bohemian blue, apple, pepita tuille

liquid dessert see sommelier

chef's tasting menu

amberjack crudo melon, cucumber, allepo

king crab cappelletti lemongrass, ginger, coriander

roasted cod broccoli di ciccio, fregola, clam

lamb crepinette, wild mustard, burnt eggplant

duck beetroot, blackberry, masterstock

miyazaki wagyu beef xo, heirloom beans, peanut

bread + barley buckwheat, miso caramel

latour
restaurant

aishling a. stevens
executive chef

matt laurich
chef de cuisine

johnny contreras
restaurant manager

trevor volpe
sommelier

three courses, choose one from each — 120

wine pairing — 50 add caviar course — 34

seven courses — 195 wine pairing — 75

elevated pairing — 150