

new year's eve



latour
restaurant

7-course dinner

Wednesday, December 31st 2025

300 per person | 390 with wine pairing (plus tax and gratuity)

one

roasted bay scallop persimmon, caviar

chenin blanc, domaine de cray, montlouis sec, loire, france, 2022

two

raviolo porcini, parsley root, truffle

chardonnay, crowley, willamette valley, oregon, 2022

three

scarlet prawn pork jowl, apple, hazelnut

riesling, arndorfer, strasser weinberge, austria, nv

four

duck celeriac, blood orange, master stock

chambourcin, beneduce, chambrusco, hunterdon county, new jersey, 2022

five

bison wellington prosciutto, maitake, sunchoke

merlot, whitehall lane, napa valley, california, 2014

six

miyazaki beef wagyu black garlic shoyu, sweet potato

bordeaux, ducru-beaucaillou, le petit caillou, saint-julien, france, 2016

seven

bordeaux poached pear sabayon, brown butter

wine and food are subject to change.