

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

bay scallop persimmon, dashi, crispy rice

encruzado, quinta dos roques, dao, portugal, 2018

two

gnocchetti jerusalem artichoke, white truffle

blend, dosterras, montsant, catalonia, spain, 2021

three

scottish langoustine vanilla, salsify, fermented pear

rosé by ott, domaines ott, côtes de provence, france, 2023

four

dover sole smoked cream, mussels, grape

trousseau, stolpman, combe vineyard, ballard canyon, california, 2019

five

roasted goose puy lentil, hen sausage

pommard, en boeuf, domaine boris champy, burgundy, france, 2022

six

miyazaki beef wagyu xo turnip, peanut

bordeaux, le petit vauthier, saint-émilion, france, 2015

seven

chocolate mousse barley ice cream, miso caramel

wine and food are subject to change.