

# caviar

**traditional caviar** garden peas, citrus, flowering thyme

**classic osetra caviar** shrimp-stuffed chicken wing, beurre blanc

**gold reserve caviar** organic buckwheat blini, accoutrements

## one

**white asparagus** quail egg, gribiche

**arctic char papillote** leek fondue, truffle, vermouth

**scallops** cauliflower, almond, iberico consommé

**frog legs** pasotto, spring garlic, nettle cream

## two

**squash agnolotti** bay scallop, truffle, sauce madeira

**dover sole** mussels, smoked cream, grape

**squab** unicorn grits, king oyster mushroom, perigourdine

**veal tenderloin** sweetbread, parsley root, hazelnut, black pudding

## three

**panna cotta** chocolate, blood orange, millefeuille

**roasted figs** toasted oat crémeux, coffee anglaise, honey

**dark chocolate mousse** hickory bark ice cream, wild strawberries

**cheese** artisan cheeses, preserved plum, pepita tuille

**liquid dessert**

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## chef's tasting menu

**crudo** blood orange, radicchio, brown butter

**scottish langoustine** bisque, wheat grass

**ostrich** tartar, yolk, rhubarb

**morels** port wine cream, ramps

**pork collar** asparagus, soubise, pedro ximénez

**miyazaki wagyu beef** house xo sauce, turnip, peanut

**jersey girl ricotta** our honey, brown butter, lime

latour restaurant

**florian wehrli**  
executive chef

**matt laurich**  
chef de cuisine

**johnny contreras**  
general manager

**robert calvacca**  
sommelier

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three courses, choose one from each — 120

wine pairing — 50

caviar course — 38

seven courses — 195 wine pairing — 75

elevated pairing — 150

30gr gold reserve caviar— 154