

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, périgourdine

bison wellington foie gras, chanterelles, duxelles, brick

three

panna cotta chocolate, blood orange, millefeuille

strawberry spruce tips, lemon, sponge cake

dark chocolate mousse hickory bark ice cream, rhubarb

artisan cheeses preserved plum, pepita tuille

liquid dessert

chef's tasting menu

crudo orange blossom, spring radish, coconut

zucchini flower scallop, dashi

langoustine bisque, wheat grass

ostrich tartar, yolk, rhubarb

morels port wine cream, garlic scapes

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

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