

## caviar

**two tone osetra caviar** salsify panna cotta, chive crème

**hackelback caviar** potato pave, radish, cured egg

## one

**winter mushrooms** black truffle, celery

**raviolo** cabbage, farm egg yolk, beurre noisette, winter truffle

**scallop 'udon'** fermented scallop, brown butter crumb

**dandan yuba** rock crab, iberico pork, sesame

## two

**sea trout** radicchio, salsify, hazelnut

**silkie black chicken** fermented garlic, bone consommé, liver

**wild boar shank** heirloom beans, apricot, celery root

**venison wellington** wild huckleberry, cipollini, foie gras

## three

**custard tart** wild chamomile, huckleberry, lemon sorbet

**cheese** seasonal accoutrements

**liquid dessert** see sommelier

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## chef's tasting menu

**tuna crudo** beef fat vinaigrette, radish, crispy garlic

**charred cuttlefish** cabbage verjus, barley, charcoal

**sea bream** fisherman's broth, potato, gooseneck barnacles

**berkshire pork jowl** scarlet prawn, head sauce, apple

**veal neck** goulash, herb gnocchi, labneh

**wagyu beef** brassicas, broccoli, miso caramel

**chocolate yodel** earl grey ganache, grapefruit, feuilletine

latour restaurant

**aishling stevens**  
executive chef

**matt laurich**  
chef de cuisine

**gianni chiodi jr.**  
restaurant manager + sommelier

**susanne wagner**  
wine director

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three courses, choose one from each — 120    wine pairing — 50    add caviar course — 24

seven courses — 195    wine pairing — 75