

## one

**foraged mushrooms** miso fudge, cacao, spigarello

**smoked eel** fermented pluot hoisin, persimmon, sprouted mustard

**bang island mussels** pumpkin curry, black peanut, smoked pork belly

**lamb tartare** salted sheep milk cheese, labneh, tongue

## two

**roasted onion in ale** garlic scape, seckel pear

**noodles** abalone, xo pork, crispy shallot

**blue lobster** coffee, lion's mane mushroom

**homage robuchon's squab\*** foie gras, wild sorrel, truffle

## three

**charcoal pasta** espellete, broccoli, sesame

**dover sole** shellfish, sea vegetables

**wild mountain hare** brussels sprouts, carrot

**beef cheek** sunchoke, tamarind, heart pastrami

## dessert

**sweet potato mousse** blood orange, spruce tip ice cream

**quince tart** pumpkin granita, anglaise

**bittersweet chocolate** kumquat, sunchoke ice cream

**liquid dessert** see sommelier

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## cheese

**oldwick sheep cheddar** long valley, new jersey

**nettlesome raw cow** vernon, new jersey

**caraway gouda** long valley, new jersey

**blue ledge farm blue** middlebury, new yor

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\*we at restaurant latour pay homage to chef joël robuchon and his classic dish, technique and contributions to gastronomy

four courses, choose one from each — 115    wine pairing — 55    add cheese course — 15

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## chef's tasting

**scallop** blood sausage, daikon, smoked cream

**turmeric raviolo** delicata squash, farm yolk, toasted seeds

**king crab** mangalitsa pork, grilled apple broth

**venison wellington** beach plum, baby kale

**miyazaki wagyu** brassicas, horseradish

**cheese** valley shepherd goat, long valley, new jersey

**labneh panna cotta** warm spiced fruit

degustation — 155    wine pairing — 65

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**aishling stevens**

resort executive chef

**matt laurich**

chef de cuisine

**susanne wagner**

wine director

latour  
restaurant