

caviar

hackleback egg, crème fraîche, blini 18

ossetra sunchoke panna cotta, brioche 23

escargot caviar pearl onion, parsley butter, crispy yuba 26

one

tuna crudo buttermilk, apple, celtuce, caper

charred cuttlefish cabbage verjus, charcoal cream

veal breast anchovy, brussels sprouts, tiger fig

two

tumeric raviolo wild nettles, egg yolk, toasted seeds

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

venison garam masala, celery root, pickled sweet potato, lardo

three

flounder fisherman's broth, potato, gooseneck barnacles

wild pheasant schnitzel kohlrabi, apple, mustard, pork crackling

pork belly pumpkin, hazelnuts, fermented garlic

four

langoustine cannelloni cauliflower mushroom, cascara, almond

sea bream sweet & sour crab apple, cockle clams

smoked goat artichoke, thai basil, curry sauce

wagyu beef brassicas, miso caramel {30 supplement}

five

persimmon posset black sesame, citrus

dark chocolate apple, buttermilk ice cream, pine tree oil

cheese seasonal accoutrements

five courses, choose one from each — 145 {caviar course is additional} wine pairing — 60

latour restaurant

aihsling stevens
executive chef

matt laurich
chef de cuisine

susanne wagner
wine director + sommelier

gianni chiodi jr.
restaurant manager + sommelier