

## one

**morel mushrooms** fava bean, buttermilk, maitake

**tuna crudo** persian cucumber, spruce tip crème

**scallop udon** fermented scallop, brown butter, wild chive

**pork collar** green strawberry, apple, house katsuobushi

## two

**potato velouté** tea smoked mackerel, wild chickweed

**mushroom risotto** sea vegetables, clam belly

**langoustine** smoked morel, macadamia, mangalitsa lardo

**heart and sole** brown butter turnip, wild huckleberry

## three

**garbanzo beans** poached duck egg, black truffle

**bouillabaisse\*** wild fennel, tilefish, soft shell crab

**muscovy duck** beetroot, chocolate, popped sorghum

**rabbit roulade** cascara, prosciutto, king prawn

## dessert

**meyer lemon posset** houjicha tea, cara cara orange

**crème fraiche sherbet** tarragon, grapefruit, tapioca

**dark chocolate** blood orange, beetroot

**liquid dessert** see sommelier

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## cheese

**jersey girl raw cow** worcestor, new york

**moorbeer ash cow** vernon, new jersey

**midnight moon goat gouda** netherlands

**blue ledge farm blue** middlebury, new york

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\*we at restaurant latour pay homage to the late Julia Child and her love for this classic dish

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

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## chef's tasting

**white asparagus** wild liquorice, quinoa, osettra caviar

**turmeric raviolo** farm yolk, toasted seeds

**lobster** uni, yuzu tobiko, soy milk chowder

**venison wellington** beach plum, baby kale

**miyazaki wagyu** brassica, pea, spring lettuce

**cheese** caraway gouda, long valley, new jersey

**hazelnut parfait** yuzu, forelle pear

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