



## vegetable tasting menu

**charred cabbage** verjus, organic barley, charcoal

**raviolo** farm egg yolk, brown butter, truffle, caraflex

**salsify** leek, wild huckleberry, sea lettuce

**braised radicchio** potato, lentil, apple

**winter mushrooms** yuba pappardelle, winter greens

**cheese selection** seasonal accoutrements

**tastes of chocolate** earl grey, grapefruit, feuilletine

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three courses — 110

wine pairing — 50

seven courses — 175

wine pairing — 75

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latour<sup>restaurant</sup>

**aishling stevens**  
executive chef

**matt laurich**  
chef de cuisine

**susanne wagner**  
wine director

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