

# latour

## ANTHOLOGY

### HARVEST

sweet potato, macadamia milk, graham crumble  
carrots, dill, granola  
cauliflower, grapes, arbequina olives  
chanterelle mushrooms, ancient grains, meyer lemon

### AQUATIC

fluke, blood orange, mangalitsa ham  
octopus, romanesco, romesco  
black cod, black trumpet mushrooms, salsify  
bay scallops, allium, pearl onion

### GRAZING

foie gras, risotto, gold leaf  
veal, caviar, sunchoke  
squab, pistachio, beets  
mishima beef, kale, mostarda

### CHEESE

sweet grass dairy green hill, cow - usa  
ewephoria milk gouda, sheep - the netherlands  
bucheron, goat - france  
cambozola black label blue, cow - germany

### DESSERT

chocolate, jamaican coffee, sour cream  
goat cheese panna cotta, honey comb  
caramel, brown butter, granola

**5 course - collect one from each - 115**

**wine pairing - 55**

## RELISHING

kushi oyster, ora blanco, cilantro  
mishima beef, white anchovy, romaine  
salmon, chestnut veloute, black truffle  
porcelet, polenta, hazelnut pesto  
venison, parsnip, honey  
raclette, beets, cocoa  
maple, apple, pecan

**partake in degustation - 145**

**wine pairing - 65**