

caviar

grandeur ossetra caviar warm potato custard

hackleback caviar buckwheat blini, traditional egg accoutrement

two tone kaluga caviar potato mille-feuille, buffalo milk gelato, brown butter

one

scallop 'udon' fermented scallop, brown butter crumb

scottish seatrout kedgereee shellfish, trout roe, smoked onion

spanner crab raviolo sweetbreads, curry, carrot, n'duja oil

oxtail salsify, barley, dill, onion jus

two

tortellini jerusalem artichoke, mushroom, truffle

black bass fennel, caramelized white turnip, plum ketchup, sesame

partridge delicata squash, fig, bread sauce

elk tenderloin beets, sunchoke, sauce foie gras

three

panna cotta cauliflower + white chocolate, brown butter, truffle ice cream

parsnip roasted apple, chamomile

chocolate mousse sunchoke, walnut

cheese course seasonal accoutrements

liquid dessert see sommelier

chef's tasting menu

cuttlefish 'risotto' ink, red cabbage

bluefin tuna crêpinette pignoli, preserved wagyu lardo, marrow bordelaise

turbot grapes, seaweed, cockle clam

duck macadamia nut, laksa, preserved ramps

kurobuta pork wellington apple, prosciutto, cabbage

miyazaki beef wagyu beef cheek agnolotti, caramelized cauliflower

bone marrow ice cream concord grape granita

latour restaurant

aishling a. stevens
executive chef

matt laurich
chef de cuisine

phillip ludeke
restaurant manager

trevor volpe
sommelier