the cellar





5-course menu

starts at 170 per person | 245 with wine pairing price to be determined based upon menu selection built off the current restaurant latour menu at the time of the event

3-course steakhouse dinner

served family style

starts at 165 per person | 230 with wine pairing price to be determined based upon menu selection choice of filet mignon, dry aged bone-in ribeye, dry aged new york strip or a5 japanese wagyu

canapés {add on}

21 per person | select three

canapés

{select three}

herbed polenta bites wild mushrooms

cured salmon caviar, crème fraîche, buckwheat blini

chicken liver mousse brown butter brioche, preserved berries

duck confit + herb arancini herb aioli

wagyu beef tartar preserved plum ketchup

selection of artisan cheese traditional accoutrements [additional 15 per person]

assorted caviars accoutrements [additional 25 per person]

course options

beetroot salad burrata, parsley vinaigrette
green garden salad smoked ricotta, heirloom carrot
fluke crudo lemongrass, crispy shallot, radish

turmeric tortellini pumpkin, sage

crab cake lemon butter beurre blanc

seared scallops warm puy lentil, apple

wagyu beef carpaccio aioli, miso-cured egg, crispy enoki mushroom

short rib raviolo cipollini onion, mushroom jus

oxtail risotto parsley, parmesan

chicken roulade chanterelle mushroom, pancetta, potato purée

duck tikka masala, heirloom carrot, confit leg pastilla

venison loin celeriac, blackberry jus

lamb tenderloin parsnip, pear, broccolini

beef ribeye cauliflower, toasted hazelnut, brown butter

dessert

taste of chocolate
citrus panna cotta
fruit tart
composed cheese selection