

caviar

kaluga caviar wild herb crepe, smoked labneh

hackleback caviar organic buckwheat blini, traditional egg accoutrement

grandeur ossetra caviar stuffed chicken wing, beurre blanc

one

wild nettle gnocchetti shiitake mushroom, dashi, sorghum

scallop 'udon' fermented scallop, brown butter crumb

veal sweetbread salsify, sauce périgourdine, grapes

cappelletti braised rabbit, potato, radicchio

two

dover sole spring radish, caramelized clam fume

lamb asparagus, morel mushroom, brodo

duck house xo sauce, cauliflower, bone marrow

bison tenderloin turnip salsa, lingua, macadamia

three

panna cotta rhubarb, berries, millefeuille

fig tart almond crémeux, honey

dark chocolate mousse sweet pea, white chocolate miso ice cream

cheese bohemian blue, apple, pepita tuille

liquid dessert see sommelier

chef's tasting menu

tuna crudo dashi cream, rhubarb, wild ramp

stuffed cuttlefish fire-roasted peas, blood sausage

sablefish radish, radicchio, rhubarb beurre blanc

pork jowl szechuan pea leaves, yuba

veal tenderloin asparagus, truffle, toasted seeds

miyazaki wagyu beef potato, baby leek

bread + barley buckwheat, miso caramel

latour
restaurant

aishling a. stevens
executive chef

matt laurich
chef de cuisine

johnny contreras
mâitre d'

trevor volpe
sommelier

three courses, choose one from each — 120 wine pairing — 50 add caviar course — 34

seven courses — 195 wine pairing — 75