

# one

**foraged mushrooms** miso fudge, cacao, spigarello  
**smoked eel** fermented pluot hoisin, persimmon, sprouted mustard  
**bang island mussels** pumpkin curry, black peanut, smoked pork belly  
**lamb tartare** salted sheep milk cheese, labneh, tongue

# two

**roasted onion in ale** garlic scape, seckel pear  
**noodles** abalone, xo pork, crispy shallot  
**new jersey lobster** coffee, lion's mane mushroom  
**homage robuchon's squab\*** foie gras, wild sorrel, truffle

# three

**parsley pasta** espellete, broccoli, sesame  
**dover sole** shellfish, sea vegetables  
**wild mountain hare** brussels sprouts, carrot  
**beef cheek** sunchoke, tamarind, heart pastrami

# dessert

**sweet potato mousse** blood orange, spruce tip ice cream  
**quince tart** pumpkin granita, anglaise  
**bittersweet chocolate** kumquat, sunchoke ice cream  
**liquid dessert** see sommelier

# cheese

**oldwick sheep cheddar** long valley, new jersey  
**nettlesome raw cow** vernon, new jersey  
**caraway gouda** long valley, new jersey  
**blue ledge farm blue** middlebury, new yor

\*we at restaurant latour pay homage to chef joël robuchon and his classic dish, technique and contributions to gastronomy

four courses, choose one from each — 115      wine pairing — 55      add cheese course — 15

# chef's tasting

**scallop** blood sausage, daikon, smoked cream  
**turmeric raviolo** delicata squash, farm yolk, toasted seeds  
**king crab** mangalitsa pork, grilled apple broth  
**venison wellington** beach plum, baby kale  
**miyazaki wagyu** brassicas, horseradish  
**cheese** valley shepherd goat, long valley, new jersey  
**labneh panna cotta** warm spiced fruit

degustation — 155      wine pairing — 65

**aishling stevens**

resort executive chef

**matt laurich**

chef de cuisine

**susanne wagner**

wine director

latour  
restaurant