



THE GRAND CRUS OF MAISON LOUIS LATOUR

MENU

Burrata with Conference Pears

Champagne Mustard Vinaigrette, Pine Nuts,
Crispy Prosciutto di Parma, Rocket

Chablis Les Clos Grand Cru 2022

Charcoal Grilled Octopus

Kaffir Lime Aioli, Lardo, Japanese Herbs,
Tempura Sea Beans, Bonito, Nori

Corton-Charlemagne Grand Cru 2020

Orecchiette with Veal Ragu

Confit Tomato, Porcini, Kampot Pepper, Pecorino

Château Corton Grancey Grand Cru 2019

Charcoal Grilled Irish Duck Breast

Seared Foie Gras, Vietnamese Kumquats, Ginger, Fennel

Chambertin Grand Cru Cuvée Héritiers Latour 2017

Livingstone Australian Wagyu New York

Fontina Potato Gratin, Mushroom Purée, Red Wine Reduction

Clos Vougeot Grand Cru 2019

Salted Caramel Soufflé

Fuji Apple Sorbet, Crème Fraîche