



## NIGHTLY DINNER SEATINGS 5:00PM-CLOSE

### APPETIZERS

<b>WILD BURGUNDY ESCARGOTS</b> CGF	19
SAUCE PERSILLÉE, BAGUETTE	
<b>HALF DOZEN OYSTERS ON THE HALF SHELL*</b> GF / DF	
30 YEAR-OLD SHERRY VINEGAR MIGNONETTE	
<b>SELECT MARKET OYSTERS</b>	26
<b>PREMIUM MARKET OYSTERS</b>	38
<b>HIBACHI BBQ OYSTERS</b> GF	21
BUTTER, GARLIC, PARSLEY, BACON, PARMIGIANO-REGGIANO, LEMON	
<b>PRIME STEAK TARTARE*</b> CGF	27
SHALLOT, CAPER, PICKLED MUSTARD SEED, AIOLI, CROSTINI, FOIE GRAS, CURED EGG YOLK	

### SOUPS & SALADS

<b>TRUFFLE FRENCH ONION SOUP</b> CGF/CDF	18
BRAISED BEEF SHORT RIB, TRUFFLE CHEESE GRATINÉED	
<b>CAESAR SALAD</b> CGF	18
ROMAINE LETTUCE, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, CROUTON	
<b>ARTISAN GREENS &amp; PANKO CRUSTED CHÈVRE SALAD</b> CGF/CDF	17
HEIRLOOM CHERRY TOMATO, PINE NUT, CRANBERRY, WHOLE GRAIN MUSTARD VINAIGRETTE	
<b>BABY BEET SALAD</b> GF	19
PURPLE HAZE MOUSSE, SMOKED WALNUT CRUMBLE, FRISÉE, APPLE, WHITE BALSAMIC, MAPLE	

### BREAD SERVICE

<b>FRESH BAKED LA BREA BREAD</b>	8
FRENCH BAGUETTE, ROSEMARY-OLIVE OIL, AND PECAN RAISIN BREAD HOUSEMADE FARMER'S CHEESE, LAVA SEA SALTED BUTTER, FRENCH MARINATED OLIVES	

### DINNER ENTRÉES

<b>OVEN ROASTED MAITAKE MUSHROOM</b> VEGAN	41
MISO, GARBANZO BEAN PILAKI, FAVA BEAN, CORN, TAMARIND-DATE CHUTNEY, TRUFFLE	
<b>PAN ROASTED ORGANIC SCOTTISH SALMON*</b> GF / CDF	43
ROASTED BABY CARROTS & FAVA BEANS, MINT CHIMICHURRI, SAUCE GRIBICHE	
<b>BLACK TRUFFLE-MISO MARINATED ALASKAN HALIBUT</b> GF / CDF	52
ASPARAGUS, CREAMER POTATO, RADISH, SEAWEED SALAD, BLACK TRUFFLE BEURRE BLANC	
<b>POTATO CRUSTED DOVER SOLE</b> GF	59
ARTICHOKE, LEEK, SUNCHOKE, SPINACH, MADEIRA, LEMON BROWN BUTTER	
<b>CRISPY PANKO CHICKEN PAILLARD</b>	39
CRÈME FRAÎCHE POTATO PURÉE, ASPARAGUS, CHERRY TOMATO, CAPER, BEURRE BLANC	
<b>SEARED DUCK BREAST*</b>	49
SMOKED DATE-BLACK GARLIC PURÉE, MUSHROOM, CORN & FAVA BEAN FRICASSEE	
<b>SEVEN OUNCE PRIME MANHATTAN STEAK*</b> GF	54
BRAISED OXTAIL RAVIOLO, KING TRUMPET MUSHROOM, PERNOD CREAMED SPINACH	

### A LA CARTE STEAKHOUSE CUTS

CHOOSE YOUR STEAK, ADD YOUR FAVORITE SAUCES AND SIDES. INQUIRE FOR TODAY'S SELECTION

### HOUSE COCKTAILS

<b>ZIPPER MERGE</b>	16
TEQUILA, BANANA LIQUEUR, WHITE PORT, LEMON, SAUTERNES	
<b>HIGH TEA PUNCH</b>	17
TEA-INFUSED VODKA, LEMON, VANILLA, CLOVE, MILK WASH	
<b>LAKESIDE PARK</b>	17
GIN, OUSE TONIC, APEROL, GINGER LIQUEUR, LEMON, LIME	
<b>TIMBERLINE</b>	16
RUM, BLENDED RUM, VELVET FALERNUM, ST. ALLSPICE, LIME	
<b>THE JACOBIN CLUB</b>	21
FRENCH RARE WHISKY, ROUGE VERMOUTH, ORANGE LIQUEUR	
<b>PINE TAR INCIDENT</b>	22
YELLOW CHARTREUSE, FRESH GINGER SYRUP, LIME JUICE	

ADD 33 MG LEVEN CBD TO ANY COCKTAIL 6  
COLORADO BASED. ORGANICALLY FARMED. THC-FREE.

### WINE BY THE GLASS

<b>SPARKLING WINE</b>	
<b>PIERRE SPARR</b>	13
MV, CREMANT BRUT RESERVE	
<b>HENRIOT</b>	29
MV, BRUT CHAMPAGNE	
<b>ROSE / ORANGE WINE</b>	
<b>DOMANIES OTT, BY.OTT</b>	16
2021, ROSÉ, SONOMA, CA	
<b>WHITE WINE</b>	
<b>EMMANUELLE MELLOTT</b>	14
2020, SAUVIGNON BLANC, LOIRE, FR	
<b>KARTHÄUSERHOFF, BRUNO</b>	14
2020, RIELSING, MOSEL, GER	
<b>SEGUINOT-BORDET</b>	18
2020, CHARDONNAY, CHABLIS, BURGUNDY, FR	
<b>HYLAND ESTATES</b>	21
2019, CHARDONNAY, WILLAMETTE VALLEY, OR	
<b>RED WINE</b>	
<b>FRANCIS CAZIN</b>	14
2020, PINOT NOIR / GAMAY, LOIRE, FR	
<b>CHATEAU LAUDUC, LE BABBLER</b>	15
2019, BORDEAUX BLEND, BORDEAUX SUPERIEUR, FR	
<b>DOMAINE DE BEAURENARD</b>	16
2019, GRENACHE / SYRAH, COTES-DU-RHONE, FR	
<b>J CHRISTOPHER</b>	18
2018, PINOT NOIR, WILLAMETTE VALLEY, OR	
<b>HEDGES FAMILY ESTATE</b>	22
2019, CABERNET SAUVIGNON, RED MOUNTAIN, WA	

**PLUS ROTATING SEASONAL  
OFFERINGS & SPECIALS!**

PLEASE NOTE: THIS IS A SAMPLE MENU AND MAY NOT ACCURATELY REFLECT TONIGHT'S OFFERINGS. PRICES SUBJECT TO CHANGE.

## KIDS' MOCKTAILS

<b>THE APIARY</b>	7
<i>LEMON JUICE, HONEY, GINGER BEER</i>	
<b>ORANGE DREAMSICLE</b>	7
<i>VANILLA, ORANGE JUICE, CREAM, LEMON</i>	
<b>SEASONAL COOLER</b>	7
<i>INQUIRE FOR TODAY'S SELECTION</i>	

## KIDS' ENTREES

<b>CHICKEN PAILLARD</b>	19
<i>BREADED CHICKEN BREAST, ASPARAGUS, MASHED POTATOES, BUTTER</i>	
<b>SEARED SALMON*</b>	19
<i>ASPARAGUS MASHED POTOTES, BUTTER</i>	
<b>NY STRIP STEAK*</b>	21
<i>ASPARAGUS MASHED POTOTES, BUTTER</i>	
<b>BUCCATINI PASTA</b>	16
<i>CHOICE OF BUTTER OR TOMATO SAUCE</i>	
<b>MAC &amp; CHEESE</b>	16
<i>HOUSE-MADE CHEDDAR CHEESE SAUCE</i>	

ALL KIDS' ENTREES INCLUDE ONE SCOOP OF ICE CREAM WITH OUR HOUSE-MADE WAFFLE CONE AND FRESH BERRIES FOR DESSERT.

## DESSERTS

<b>CRÈME BRÛLÉE FLAMBÉE GF</b>	14
<i>GRAND MARNIER MACERATED BERRIES</i>	
<b>BOURBON CHOCOLATE MOUSSE BOMBÉ GF</b>	15
<i>PISTACHIO ICE CREAM, MARASCHINO CHERRY, BOURBON SAUCE</i>	
<b>WARM APPLE-DATE CAKE À LA MODE</b>	14
<i>HOT COGNAC BUTTER SAUCE, PECAN TUILE, CRÈME CHANTILLY</i>	
<b>CHEESE PLATTER CGF</b>	
<i>PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, WALNUTS</i>	
<b>ONE OUNCE EACH: PICK ONE 10, PICK TWO 17, PICK THREE 24</b>	
<i>"PURPLE HAZE," CYPRUS GROVE, CA, GOAT'S MILK, LAVENDER &amp; FENNEL POLLEN</i>	
<i>"ROQUEFORT," FROMAGERIES PAPILLON, FR, SHEEP'S MILK, BLUE CHEESE</i>	
<i>"BOSCHETTO AL TARTUFO," IT, COW-SHEEP MILK, RARE WHITE TRUFFLE</i>	
<b>DESSERT TRIO</b>	19
<i>MINI CRÈME BRÛLÉE, DARK CHOCOLATE TRUFFLES, WARM MADELEINES WITH LEMON CURD</i>	
<b>ICE CREAMS &amp; SORBETS, CGF/CDF</b>	
<i>SERVED WITH HOUSE-MADE WAFFLE CONE, FRESH BERRIES</i>	
<i>ONE SCOOP 7, TWO SCOOPS 13, THREE SCOOPS 18</i>	
<i>CHOCOLATE, VANILLA, PISTACHIO, OR STRAWBERRY ICE CREAM</i>	
<i>MANGO, MEYER LEMON, OR RASPBERRY SORBET</i>	
<b>KITCHEN DESSERT</b>	10
<i>AN END OF THE NIGHT ROUND OF BEERS FOR THE KITCHEN STAFF!</i>	

\*ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION, OR CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFODD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## DESSERT WINE BY THE GLASS

### BRIGHT & FRUITY

<b>CHÂTEAU SUDUIRAUT</b>	12
<i>2016, LIONS DE SUDUIRAUT, SAUTERNES, FR</i>	
<b>CHÂTEAU DE CÉRONS</b>	15
<i>2009, CÉRONS, FR CHAMPAGNE</i>	
<b>R NAVARRE</b>	20
<i>NV, VIEUX, PINEAU DES CHARENTES, CHARENTE, FR</i>	
<b>CHÂTEAU LAFAURIE-PEYRAGUEY</b>	28
<i>1997, SAUTERNES, FR</i>	
<b>CHÂTEAU D'YQUEM</b>	90
<i>2014, SAUTERNES, FR</i>	

### BOLD & RICH

<b>LA TOUR VIELLE</b>	12
<i>2018, RIMAGE, BANYULS, FR</i>	
<b>DOW'S</b>	15
<i>2006, QUINTO DO BOMFIM, OPORTO, PO</i>	

### NUTTY & COMPLEX

<b>TAYLOR FLADGATE</b>	10
<i>MV, 10 YEAR TAWNY, OPORTO, PO</i>	
<b>DALVA</b>	14
<i>1995, COLHEITA OPORTO, PO</i>	
<b>MUSE L'ARCHIVISTE</b>	18
<i>1979, 40<sup>TH</sup> ANNIVERSARY, RIVESALTES, FR</i>	
<b>RAMOS PINTO</b>	21
<i>MV, 20 YEAR TAWNY, OPORTO, PO</i>	

### SWEET WINE FLIGHT 1 OZ POUR OF EACH

<b>CHÂTEAU SUDUIRAUT</b>
<i>2016, LIONS DE SUDUIRAUT, SAUTERNES, FR</i>
<b>LA TOUR VIELLE</b>
<i>2018, RIMAGE, BANYULS, FR</i>
<b>TAYLOR FLADGATE</b>
<i>MV, 10 YEAR TAWNY, OPORTO, PO</i>

RESERVATIONS MAY BE MADE BY PHONE,  
BY VISITING OUR WEBSITE,  
OR VIA TOCK RESERVATIONS!

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