



NIGHTLY DINNER SEATINGS 5:00PM-CLOSE

APPETIZERS

WILD BURGUNDY ESCARGOTS CGF	18
SAUCE PERSILLÉE, BAGUETTE	
HALF DOZEN OYSTERS ON THE HALF SHELL* GF / DF	
30 YEAR-OLD SHERRY VINEGAR MIGNONETTE	
SELECT MARKET OYSTERS	24
PREMIUM MARKET OYSTERS	36
HIBACHI BBQ OYSTERS GF	19
BUTTER, GARLIC, PARSLEY, BACON, PARMIGIANO-REGGIANO, LEMON	
PRIME STEAK TARTARE* CGF	25
SHALLOT, CAPER, PICKLED MUSTARD SEED, AIOLI, CROSTINI, FOIE GRAS, CURED EGG YOLK	

SOUPS & SALADS

TRUFFLE FRENCH ONION SOUP CGF/CDF	17
BRAISED BEEF SHORT RIB, TRUFFLE CHEESE GRATINÉÉ	
SOUP DU JOUR	16
MMM... THAT SOUNDS GOOD. I'LL HAVE THAT. <i>INQUIRE FOR TODAY'S SELECTION</i>	
CAESAR SALAD CGF	5
ROMAINE LETTUCE, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, CROUTON	
ARTISAN GREENS & PANKO CRUSTED CHÈVRE SALAD CGF/CDF	15
HEIRLOOM CHERRY TOMATO, PINE NUT, CRANBERRY, WHOLE GRAIN MUSTARD VINAIGRETTE	
BABY BEET SALAD GF	18
PURPLE HAZE MOUSSE, SMOKED WALNUT CRUMBLE, FRISÉE, APPLE, WHITE BALSAMIC, MAPLE	

BREAD SERVICE

FRESH BAKED LA BREA BREAD	7
FRENCH BAGUETTE, ROSEMARY-OLIVE OIL, AND PECAN RAISIN BREAD HOUSEMADE FARMER'S CHEESE, LAVA SEA SALTED BUTTER, FRENCH MARINATED OLIVES	

DINNER ENTRÉES

OVEN ROASTED MAITAKE MUSHROOM VEGAN	39
MISO, GARBANZO BEAN PILAKI, FAVA BEAN, CORN, TAMARIND-DATE CHUTNEY, TRUFFLE	
PAN ROASTED ORGANIC SCOTTISH SALMON* GF / CDF	39
ROASTED BABY CARROTS & FAVA BEANS, MINT CHIMICHURRI, SAUCE GRIBICHE	
BLACK TRUFFLE-MISO MARINATED ALASKAN HALIBUT GF / CDF	49
ASPARAGUS, CREAMER POTATO, RADISH, SEAWEED SALAD, BLACK TRUFFLE BEURRE BLANC	
PAN ROASTED BRANZINO GF / DF	49
CHERMOULA POWDER, GARBANZO BEAN PILAKI, TAMARIND-DATE CHUTNEY, SUMAC ONION	
POTATO CRUSTED DOVER SOLE GF	59
ARTICHOKE, LEEK, SUNCHOKE, SPINACH, MADEIRA, LEMON BROWN BUTTER	
CRISPY PANKO CHICKEN PAILLARD	38
CRÈME FRAÎCHE POTATO PURÉE, ASPARAGUS, CHERRY TOMATO, CAPER, BEURRE BLANC	
SEARED DUCK BREAST*	45
SMOKED DATE-BLACK GARLIC PURÉE, MUSHROOM, CORN & FAVA BEAN FRICASSEE	
SEVEN OUNCE PRIME MANHATTAN STEAK* GF	47
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

GOOD NEIGHBOR	16
TEQUILA, BANANA LIQUEUR, WHITE PORT, LEMON, SAUTERNES	
HIGH TEA PUNCH	16
TEA-INFUSED VODKA, LEMON, VANILLA, CLOVE, MILK WASH	
LAKESIDE PARK	16
GIN, HOUSE TONIC, APEROL, GINGER LIQUEUR, LEMON, LIME	
VELVET UNDERGROUND	16
RUM, BLENDED RUM, VELVET FALERNUM, ST. ALLSPICE, LIME	
THE JACOBIN CLUB	20
FRENCH RARE WHISKY, ROUGE VERMOUTH, ORANGE LIQUEUR	
THREE WISE MEN	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

SPARKLING WINE	
PIERRE SPARR	13
MV, CREMANT BRUT RESERVE	
HENRIOT	25
MV, BRUT CHAMPAGNE	
ROSE / ORANGE WINE	
DOMANIES OTT, BY.OTT	16
2021, ROSÉ, SONOMA, CA	
JOLIE-LADE	16
2019, ORANGE WINE OF PINOT GRIS, SONOMA, CA	
WHITE WINE	
EMMANUELLE MELLOTT	14
2020, SAUVIGNON BLANC, LOIRE, FR	
KARTHÄUSERHOFF, BRUNO	14
2020, RIELSING, MOSEL, GER	
SEGUINOT-BORDET	18
2020, CHARDONNAY, CHABLIS, BURGUNDY, FR	
HYLAND ESTATES	21
2019, CHARDONNAY, WILLAMETTE VALLEY, OR	
RED WINE	
FRANCIS CAZIN	14
2020, PINOT NOIR / GAMAY, LOIRE, FR	
DOMAINE DE BEAURENARD	16
2019, GRENACHE / SYRAH, COTES-DU-RHONE, FR	
HAUT-LOGAT	17
2016, BORDEAUX BLEND, BORDEAUX, FR	
J CHRISTOPHER	18
2017, PINOT NOIR, CHEHALEM MTNS, OR	
HEDGES FAMILY ESTATE	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

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

KIDS' ENTREES

CHICKEN PAILLARD	17
<i>BREADED CHICKEN BREAST, ASPARAGUS, MASHED POTATOES, BUTTER</i>	
SEARED SALMON*	19
<i>ASPARAGUS MASHED POTOTES, BUTTER</i>	
NY STRIP STEAK*	19
<i>ASPARAGUS MASHED POTOTES, BUTTER</i>	
BUCCATINI PASTA	15
<i>CHOICE OF BUTTER OR TOMATO SAUCE</i>	
MAC & CHEESE	15
<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

CRÈME BRÛLÉE FLAMBÉE GF	13
<i>GRAND MARNIER MACERATED BERRIES</i>	
BOURBON CHOCOLATE MOUSSE BOMBÉ GF	14
<i>PISTACHIO ICE CREAM, MARASCHINO CHERRY, BOURBON SAUCE</i>	
WARM APPLE-DATE CAKE À LA MODE	13
<i>HOT COGNAC BUTTER SAUCE, PECAN TUILE, CRÈME CHANTILLY</i>	
CHEESE PLATTER CGF	
<i>PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, WALNUTS</i>	
ONE OUNCE EACH: PICK ONE 8, PICK TWO 15, PICK THREE 21	
<i>"PURPLE HAZE," CYPRUS GROVE, CA, GOAT'S MILK, LAVENDER & 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>	
DESSERT TRIO	16
<i>MINI CRÈME BRÛLÉE, DARK CHOCOLATE TRUFFLES, WARM MADELEINES WITH LEMON CURD</i>	
ICE CREAMS & SORBETS, CGF/CDF	
<i>SERVED WITH HOUSE-MADE WAFFLE CONE, FRESH BERRIES</i>	
<i>ONE SCOOP 6, TWO SCOOPS 12, THREE SCOOPS 15.5</i>	
<i>CHOCOLATE, VANILLA, PISTACHIO, OR STRAWBERRY ICE CREAM</i>	
<i>MANGO, MEYER LEMON, OR RASPBERRY SORBET</i>	
KITCHEN DESSERT	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.

SWEET WINE BY THE GLASS

BRIGHT & FRUITY

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

BOLD & RICH

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

NUTTY & COMPLEX

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

SWEET WINE FLIGHT 1 OZ POUR OF EACH

CHÂTEAU SUDUIRAUT
<i>2016, LIONS DE SUDUIRAUT, SAUTERNES, FR</i>
LA TOUR VIELLE
<i>2018, RIMAGE, BANYULS, FR</i>
TAYLOR FLADGATE
<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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