



Restaurant & Bar

WE ARE OPEN DURING OFF SEASON NIGHTLY DINNER SEATINGS 5:00PM-CLOSE

APPETIZERS

FRESH BAKED LA BREA BREAD 7

BAGUETTE, ROSEMARY OLIVE OIL, PECAN-RAISIN BREAD,
FRESH RICOTTA CHEESE, RED HAWAIIAN SALTED BUTTER, FRENCH MARINATED OLIVES

OYSTERS ON THE HALF SHELL* GF/DF

30-YEAR-OLD SHERRY VINEGAR MIGNONETTE
SELECT EAST COAST OYSTERS OR PREMIUM WEST COAST OYSTERS MP

HIBACHI BBQ OYSTERS 19 GF

BUTTER, GARLIC, PARSLEY, BACON, PARMIGIANO-REGGIANO, LEMON

SEARED FOIE GRAS 34

SEASONAL PREPARATION CHANGING WEEKLY. INQUIRE WITHIN.

WILD BURGUNDY ESCARGOTS 18 CGF

SAUCE PERSILLÉE, BAGUETTE

TRUFFLE FRENCH ONION SOUP CGF/CDF 17

BRAISED BEEF SHORT RIB, TRUFFLE CHEESE GRATINÉED

CRAB & BUTTERNUT SQUASH BISQUE 17

BUTTER-POACHED JUMBO LUMP CRAB, SQUASH, PUFF PASTRY FLEURON, FINES HERBES

BABY BEET SALAD GF 18

PURPLE HAZE MOUSSE, SMOKED WALNUT CRUMBLE, FRISEE, VERJUS VINAIGRETTE

CAESAR SALAD CGF 15

ROMAINE LETTUCE, PARMIGIANO-REGGIANO, WHITE ANCHOVIES, CROUTONS

ARTISAN GREENS & PANKO CRUSTED GOAT CHEESE CGF/CDF 15

CHERRY TOMATOES, PINE NUTS, CRANBERRIES, GOAT CHEESE, MUSTARD VINAIGRETTE

IMPORTED & DOMESTIC CHEESE PLATE CGF

ONE OUNCE EACH: PICK ONE 10, PICK TWO 17, PICK THREE 24
PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, CANDIED WALNUTS
"PURPLE HAZE," CYPRUS GROVE, CA, GOAT'S MILK, LAVENDER & FENNEL
"ROQUEFORT," FROMAGERIES PAPILLON, FR, SHEEP'S MILK, BLUE CHEESE
"BOSCHETTO AL TARTUFO," IT, COW-SHEEP MILK, RARE WHITE TRUFFLE

ENTRÉES

PORTOBELLO MUSHROOM WELLINGTON 37 VEG

PUFF PASTRY, CHARRED VEGETABLE DUXELLES, ASPARAGUS, COGNAC CREAM

ROASTED MAITAKE & SHAVED BLACK TRUFFLE 39 VEGAN

TOASTED FARRO, FAVA BEAN, PISTACHIO & RAMP PISTOU, BRUSSELS SPROUT, SPINACH POWDER

CRISPY PANKO CHICKEN PAILLARD 38

CRÈME FRAÎCHE POTATO PURÉE, ASPARAGUS, CHERRY TOMATOES, CAPERS, LEMON BEURRE BLANC

PAN ROASTED ORGANIC SCOTTISH SALMON* 39

SWEET SOY GLAZE, PORK BELLY, PEANUTS, BRUSSELS SPROUTS, MUSHROOMS, HOUSE-MADE
SRIRACHA, LEMONGRASS VINAIGRETTE

BLACK TRUFFLE-MISO MARINATED ALASKAN BLACK COD GF 49

ASPAGUS, CREAMER POTATOES, PICKLED RADISH, BLACK TRUFFLE BEURRE BLANC

7 OZ PRIME MANHATTAN STEAK* GF 45

KING TRUMPET MUSHROOMS, PERNOD CREAMED SPINACH, SCALLOP POTATOES, BACON, MADEIRA

SEARED DUCK BREAST* GF 42

TOASTED FARRO, PISTACHIO & RAMP PISTOU, SHAVED SMOKED DUCK BREAST

FEATURED STEAK HOUSE CUT 14 oz PRIME NY STRIP* 49

SERVED A LA CARTE, ADD YOUR FAVORITE SAUCES AND SIDES

SIDES

CRÈME FRAICHE POTATO PUREE 9

PERNOD CREAMED SPINACH 13

SAUTÉED EXOTIC MUSHROOMS 13

FRENCH MARINATED OLIVES 8

LOADED SCALLOP POTATOES 14

ASPAGUS PROVENÇAL 13

HARICOTS VERTS PROVENÇAL 13

LEMONGRASS-PORK BELLY BRUSSELS SPROUTS 13

HOUSE COCKTAILS

GOOD NEIGHBOR 16

ARETTE BLANCO TEQUILA, GIFFARD BANANA LIQUEUR,
WHITE PORT, LEMON, SAUTERNES

LAKESIDE PARK 16

JUNIPER JONES COLORADO GIN, HOUSE-MADE TONIC,
APEROL, CANTON GINGER LIQUEUR, LEMON, LIME

POMME ROYALE 16

ETIENNE DUPONT DRY NORMANDY CIDER, CALVADOS
POMEGRANATE-CRANBERRY MOLASSES

HIGH TEA PUNCH 16

EARL GREY TEA INFUSED VODKA, LEMON, VANILLA,
CINNAMON, CLOVE, MILK WASH

VELVET UNDERGROUND 16

BACARDI RESERVA OCHO RUM, PROBITAS BLENDED RUM,
VELVET FALERNUM, ST. ELIZABETH ALLSPICE DRAM, LIME

THE JACOBIN CLUB 20

BASTILLE 1789 FRENCH RARE WHISKY, DOLIN ROUGE,
ROYAL COMBIER LIQUEUR, BITTERS

THREE WISE MEN 22

YELLOW CHARTREUSE, FRESH GINGER SYRUP, LIME JUICE

WINE BY THE GLASS

SPARKLING WINE

MV ALLIMANT LAUGNER, CREMANT ROSE BRUT, 15

MV HENRIOT, SOUVERAIN, BRUT, CHAMPAGNE 25

MV LES MESNIL, BLANC DE BLANC BRUT, CHAMPAGNE 32

WHITE WINE

2020 HOLLORAN, RIESLING, WILLAMETTE, OR 13

2020 APRES CHIGNIN, JACQUERE, SAVOIE, FR 14

2019 HENRI PELLE, SAUVIGNON BLANC, SANCERRE 17

2019 P&L BERGEOT, CHARDONNAY, BURGUNDY, FR 18

2019 HYLAND EST, CHARDONNAY, WILLAMETTE, OR 21

ROSÉ & ORANGE WINE

2020 CHATEAU GAUDOU, PURO, CAHORS, FR 12

2019 JOLIE-LADE, PINOT GRIS, SONOMA, CA 16

RED WINE

2015 CHATEAU DU CAYROU, MALBEC, FR 13

2018 VINCENT BACHELET, PINOT NOIR, FR 16

2019 LIOCO, INDICA, CARIGNAN+, MENDOCINO, CA 15

2017 FLORA SPRINGS, MERLOT, NAPA VALLEY, CA 16

2018 HAUT-LOGAT, BORDEAUX BLEND, BORDEAUX 17

2018 DUTTON GOLDFIELD, PINOT NOIR, RRV, CA 24

2017 JONATA, TODOS, SYRAH+, BALLARD CANYON, 17

SOMMELIER SELECTIONS

2016 LA RESERVE D'ANGLUDET, BORDEAUX, FR 32

2018 FAVIA CARBONE, CABERNET SAUVIGNON, NAPA, 45

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

*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.

DESSERTS

CRÈME BRÛLÉE FLAMBÉE 14 GF

GRAND MARNIER, MACERATED BERRIES

CHOCOLATE POTS DE CRÈME 13 GF

TOASTED MARSHMALLOW, CINNAMON, CLOVE

BOURBON CHOCOLATE MOUSSE BOMBÉ 15 GF

PISTACHIO ICE CREAM, MARASCHINO CHERRY, BOURBON SAUCE

WARM APPLE-DATE CAKE 14

HOT COGNAC BUTTER SAUCE, PECAN TUILE, CRÈME CHANTILLY

CHEESE PLATE

SERVED WITH PECAN-RAISIN BREAD, BAGUETTE, ORANGE HONEY, WALNUTS

ONE OUNCE EACH: PICK ONE 9, PICK TWO 16, PICK THREE 23 CGF

“PURPLE HAZE,” CYPRUS GROVE, CA, GOAT’S MILK, LAVENDER & FENNEL POLLEN

“ROQUEFORT,” FROMAGERIES PAPILLON, FR, SHEEP’S MILK, BLUE CHEESE

“BOSCHETTO AL TARTUFO,” IT, COW-SHEEP MILK, RARE WHITE TRUFFLE

DESSERT TRIO 16

MINIATURE CRÈME BRÛLÉE, DARK CHOCOLATE TRUFFLES,

WARM MADELEINES WITH LEMON CURD

ICE CREAMS AND SORBETS CGF/CDF

CHOCOLATE, VANILLA, PISTACHIO, OR STRAWBERRY ICE CREAM

MANGO SORBET, MEYER LEMON SORBET, OR RASPBERRY SORBET

HOUSE-MADE WAFFLE CONE, FRESH BERRIES

ONE SCOOP 7, TWO SCOOPS 12, THREE SCOOPS 16

SWEET WINES BY THE GLASS

BRIGHT AND FRUITY

2016 CHÂTEAU SUDUIRAUT, LIONS DE SUDUIRAUT, SAUTERNES, FR 12

2009 CHÂTEAU DE CÉRONS, CÉRONS, FR 16

2016 ROYAL TOKAJI WINE CO, 5 PUTTONYOS, TOKAJI, HU 20

1997 LAFAURIE-PEYRAGUEY, SAUTERNES, FR 27

BOLD AND RICH

2018 LA TOUR VIEILLE, RIMAGE, BANYULS, FR 10

NUTTY AND COMPLEX

MV TAYLOR FLADGATE, 10 YEAR TAWNY OPORTO, PO 12

1985 KOPKE, COLHEITA, OPORTO, PO 20

MV RAMOS PINTO, 20 YEAR TAWNY OPORTO, PO 22

SWEET WINE FLIGHT

1 OZ POUR OF EACH - 21

2016 CHÂTEAU SUDUIRAUT, LIONS DE SUDUIRAUT, SAUTERNES, FR

2018 LA TOUR VIEILLE, RIMAGE, BANYULS, FR

MV RAMOS PINTO, 20 YEAR TAWNY OPORTO, PO

KIDS' DRINKS

SEASONAL COOLER 7

INQUIRE FOR TODAY’S OFFERING

ORANGE DREAMSICLE 7

VANILLA-INFUSED ORANGE JUICE, CREAM

THE APIARY 7

LEMON JUICE, HONEY, GINGER BEER

KIDS' ENTREES

CHICKEN PAILLARD 17

BREADED CHICKEN BREAST, GREEN BEANS, MASHED POTATOES, BUTTER

SEARED SALMON 19

GREEN BEANS, MASHED POTATOES, BUTTER

NY STRIP STEAK 19

GREEN BEANS, MASHED POTATOES, BUTTER

BUCCATINI PASTA 15

SERVED WITH CHOICE OF TOMATO SAUCE OR BUTTER

MAC & CHEESE 15

CHEDDAR CHEESE SAUCE

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

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

970.476.4403

LATOUR-VAIL.COM

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