

*Louis Latour*

*Private Wine Dinner Menu*

August 17<sup>th</sup>, 2019

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**CANAPES**

House Cured Duck Breast with Fig  
Mini Crab Cake BLT  
Nancy's Camembert with Strawberry  
Watch Hill Oysters with Preserved Lemon

**FIRST COURSE**

**Smoked Trout Rilette, Sousvide A5 Wagyu Beef**

*Montagny "La Grande Roche" 1er Cru*

*Mercury AC 2015*

**SECOND COURSE**

**Whole Roasted Moulard Duck Foie Gras, Smoked Apple Chutney**

*Puligny Montrachet "Sous le Puits" 1er Cru*

*Corton Charlemagne Grand Cru*

**THIRD COURSE**

**Seared Wagyu Ribeye Cap, Celery Root, Black Truffle**

*Beaune "Vignes Franches" 1er Cru*

*Corton "Clos au Vigne Saint" Grand Cru*

**CHEESE COURSE**

**Blue Cheese Souffle, Fig Anglaise**

*Chateau Corton Grancey Grand Cru*