

LATIL'S LANDING

~STARTER~

WAGYU BEEF SHORT-RIB AGNOLOTTI

Hand rolled pasta filled with slow braised wagyu beef short-rib, topped with sherry butter sauce, capers, shaved black truffle, and parmesan

~SOUP~

SPRING PEA AND LEAK SOUP

Garnished with crispy pancetta and parmesan cream

~SEAFOOD~

HALIBUT

Pan seared filet and served on classic arancini and vodka tomato cream sauce

~ENTREE~

VEAL T-BONE STEAK

Grilled with marinated white beans, and wilted spinach

~DESSERT~

ORANGE POUND CAKE

Topped with espresso ice cream and orange zest

CHEF TY LASSERE & CHEF JEREMY LANGLOIS
~\$100 FOR DINNER \$150 FOR DINNER WITH WINE
PAIRING~