

Soirées Terroir LE RESTAURANT

CHEF ~ GRÉGORY REJOU

PRODUCER ~ CHRISTOPHE LATOUR

April 27th 2019

Christophe Latour represents the very best growers in Lot et Garonne, who produce some of the finest fruit and vegetables in France.

Chef Grégory has worked with Christophe for over a decade after Christophe took the reins of his family business and showed his dedication to excellence.

This menu is a celebration of that produce and Chef Grégory's tribute to Christophe's superb work.

GOAT'S CHEESE VELOUTÉ
with beans

WHITE ASPARAGUS & OSCIETRE CAVIAR
pickled condiments

ROASTED NORWAY LOBSTER,
Old fashioned style tomatoes, spicy tomato syrup

THYME SMOKED PIGEON
French style peas, salmis sauce

CANDIED RHUBARB
strawberry syrup, rhubarb sorbet

RASPBERRIES AND ALMOND CUBES
raspberry sorbet



EPICERIE FINE
LATOUR