La Tour Restaurant

La Tour Restaurant a French American restaurant located in the Vail Village directly across from the west-end of the Vail Village parking structure. La Tour features French American cuisine in a warm friendly atmosphere. La Tour is surely a “diamond in the rough” amongst an array of restaurant choices available, simply a "must" when dining in Vail.

Chef Ferzacca and his wife Lourdes have decorated the interior with bright, rich colors, fresh flowers and have local and nationally recognized artwork adorning the walls. But, the most important point is Chef Ferzacca mouth watering French American cuisine and an award winning wine list. The cuisine is light, contemporary French utilizing the highest quality products available. The menu changes with the season and always features new exciting dishes. As Chef Ferzacca would say "Simplicity is the mother of beauty." That's exactly the type of food you will find at La Tour, simple elegant food that tastes great. The wine list featuring French and American wines has been honored with the "Award of Excellence" by the Wine Spectator, with close to 300 selections of some of the best wines available, you are bound to find one you like.

Chef Paul Ferzacca and his family invite you to enjoy the finest French Cuisine in the Vail Valley. La Tour was voted best French Restaurant in the Vail Valley according to the Vail Daily Readers Poll. Chef Ferzacca has been honored at the James Beard House in New York as one of the best undiscovered chefs in the Country. His standard of quality and consistency is unsurpassed.

La Tour’s winter hours are 5:30 nightly for Dinner; summer hours are 4:00 to 6:00 for happy hour featuring French Provencal Tapas and 5:30 for our regular dinner menu. La Tour is closed on Mondays June 16-November 9. Reservations are preferred: 476-4403. La Tour is available for private, corporate parties and buy-outs. Children are always welcome. The outdoor patio offers excellent dining a la fresco. La Tour is a non-smoking environment.
Paul D. Ferzacca 36, Chef/Owner of La Tour Restaurant in Vail Village.

His career has been extensive from Spiaggia Restaurant, The Ritz Carlton Hotel- Chicago, Hotel Intercontinental, The Racquet Club of Chicago, Two Elk Restaurant in Vail, and Game Creek Club in Vail.

In 1991, Ferzacca arrived in Vail as Executive Chef of The Two Elk Restaurant atop Vail Mountain’s China Bowl at the elevation of 11,250 feet. The challenge of cooking in high elevation did not stop Ferzacca. He transformed on-mountain resort dining in the ski industry. Offering exquisite food to some 4,000 to 6,000 hungry skiers each day. Ferzacca immediately gained rave reviews from the culinary press with articles in Bon Appetit, SKI, Snow Country, Nations Restaurant News, Chef, Rocky Mountain News, Denver Post and all local newspapers.

1995 brought a new challenge for Ferzacca, with the opening of the exclusive Game Creek Club on Vail Mountain. The fine dining chalet seats some 175 members for elegant lunches and in the evening for a multi-course fixed menu. His love and passion for his career became evident nationally with his invitation to cook at the James Beard House in New York City. While fulfilling his duties with Vail Resorts Inc. he was also an adjunct chef instructor at the Vail-based Johnson and Wales University—the only ski resort culinary school in the world.

In 1998, Ferzacca fulfilled his life long dream and became Chef/Owner of the famous La Tour Restaurant. Ferzacca has turned this landmark in Vail Village into the most elegant, contemporary French restaurant in the Vail Valley.

Paul is a native of Chicago, IL, studied both Architecture and later Restaurant Management in college and holds a degree from the Culinary School of Kendall College. He has received awards of excellence on his wine list by the Wine Spectator. He was the feature chef of the 1997-Taste of Vail. In October 1999 was honored in Norfolk Virginia as the feature chef for The Chesapeake Bay Wine Festival. One month later in November 1999 he was the feature chef for Mexico's Puerto Vallarta, Gastronomic Festival. In November of 2000 Chef Ferzacca was one of the feature chefs for the Vail Valley Wine Auction. Always trying to further educate himself and bring knowledge to his staff, Chef Ferzacca in September 2000 passed his certificate level with the Court of Master Sommeliers.

Paul moved to Vail for the love of the recreational lifestyle, which he enjoys with his wife, Lourdes and two children JonPaul 9yrs. and Nina 4yrs.
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FIRST COURSE
PRINCE EDWARD ISLE MUSSLES MARINIÈRES
ESCARGOTS BOURGUIGNONS Sauce Persillée
OYSTER ON THE HALF SHELL with a 30 Year Old Sherry Mignonette Sauce
MAINE LOBSTER AND AVOCADO SALAD with Mango Salsa and Chipotle Chile Oil
COLD TERRINE OF HUDSON VALLEY FOIE GRAS with Balsamic Macerated Strawberries
RUSSIAN CAVIAR TASTING A Quarter Ounce each of Beluga, Osetra and Sevruga Caviars
RUSSIAN CAVIAR BY THE HALF OUNCE with Traditional Garnishes
BELUGA
OSETRA
SEVRUGA

SECOND COURSE
SOUP DU JOUR
MAINE LOBSTER BISQUE
PETITE FIELD GREEN SALAD with Toasted Goat Cheese and Mustard Vinaigrette
MARINATED BABY ARTICHOKE SALAD with Prosciutto, Ratatouille & 30 Year old Sherry Vinaigrette
MOUNTAIN HARVEST SUMMER TOMATO SALAD with Balsamic Vinegar & Extra Virgin Olive Oil
DEULING PÂTÉ with Frisée, Haricots Vert and Marinated Cipollini Onion Salad
“SURF & TURF” Seared Rare Yellowfin Tuna & Hudson Valley Foie Gras with Haricots Vert and Black Truffle Sauce

SIDES
HARICOT VERT PROVENÇAL
BABY ARTICHOKE A LA GREQUE
ROASTED BABY CREAMERS WITH ROSEMARY & GARLIC
ROASTED GARLIC DAUPHINOISE POTATOES
SWEET POTATO PUREE WITH FRESH CHIVES
SAUTÉED EXOTIC MUSHROOMS WITH FINES HERBES
IDAHO POTATO PUREE WITH FRESH CHIVES

La Tour Restaurant is available for your corporate or private parties.

122 E. Meadow Dr. Vail Colorado 970-476-4403 www.latour-vail.com
ENTREES

SWEET POTATO RAVIOLIS with Haricot Vert & Sage Brown Butter Sauce
“TRESOR DE MAR” Treasures of the Sea with Orzo Pasta and Lobster Sauce
BROILED SWEET THAI CHILE HALIBUT with Soy Glazed Mushrooms, Lemongrass Ginger Nage
GRILLED SALMON with Mountain Harvest Fried Green Tomatoes and Sauce Rémoulade
PANKO CRUSTED CHILEAN SEA BASS with Tomato Provençal Sauce
SAUTÉED IMPORTED DOVER SOLE MEUNIÈRE
ROASTED DIJON CRUSTED CHICKEN BREAST with White Truffle Honey
SAUTÉED VEAL SWEETBREADS with Wild Mushrooms and Caper Brown Butter Sauce
GRILLE CÔTE DU BŒUF “Cowboy Steak” with Roasted Garlic Dauphinoise Potatoes and Bordelaise Sauce
SAUTÉED VEAL LOIN with A Baby Artichoke Charlotte, Summer Truffles and Lemon Beurre Blanc
HAZELNUT CRUSTED VENISON with Sweet Potato Puree and Hazelnut Beurre Noisette
GRILLED COLORADO RACK OF LAMB CHOPS with Goat Cheese Ravioli, Ratatouille and Charred Green Tomato Sauce

MENU DÉGUSTATION

THE DÉGUSTATION MENU ITEMS ARE SMALL TASTING PORTIONS ALLOWING FOR A MORE GASTRONOMIC DINING EXPERIENCE.

OSETRA CAVIAR
Potato Blini, Frisée Salad, Egg, Chives, Tomato Concasse and Lemon Crème Fraîche

VEUVE CLICQUOT NV BRUT CHAMPAGNE

MAINE LOBSTER AND AVOCADO SALAD
Mango Salsa and Chipotle Chile Oil
1997 PAUL HOBBS, KUNDE VINEYARD, CHARDONNAY

“SURF & TURF”
Seared Rare Yellowfin Tuna & Hudson Valley Foie Gras with Haricot Vert and Black Truffle Sauce
1997 TALLEY VINEYARDS, ARROYO GRANDE VALLEY, PINOT NOIR

HAZELNUT CRUSTED VENISON
Sweet Potato Puree and Hazelnut Beurre Noisette
1997 E. GUIGAL CÔTE-RÔTIE BRUNE ET BLONDE

OUR FAMOUS FLAMING CRÈME BRÛLÉE
BARROS 20 YEAR TAWNY PORT

MENU DÉGUSTATION IS AVAILABLE FOR WHOLE TABLES ONLY.

Proprietors Chef Paul and Lourdes Ferzacca

"Bon Appetit" The Ferzacca Family

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DESSERTS

CHOCOLATE DECADENCE WITH CHOCOLATE ICE CREAM
WE HIGHLY RECOMMEND A HOT COCOA LA TOUR WITH THE CHOCOLATE DECADENCE.

CRÈME BRÛLÉE FLAMBÉE
A GLASS OF BARROS 20 YEAR TAWNY IS AN EXCELLENT MATCH WITH THE CRÈME BRÛLÉE.

WARM APPLE TART WITH CINNAMON ICE CREAM AND CARAMEL SAUCE
THE 1997 MUSCAT DE BEAUMES DE VENISE IS PURE SYNERGY WITH THE APPLE TART.

FRESH STRAWBERRY TART WITH STRAWBERRY KIWI SORBET
A NUT & BERRIE MARTINI IS SURE INDULGENCE WITH THE STRAWBERRY TART

MERINGUE "LA TOUR" ET GLACE À LA VANILLE
VANILLA ICE CREAM WITH CHOCOLATE SAUCE AND MÉRINQUE COOKIE
BAILEYS ON THE ROCKS AND THE MERINGUE "LA TOUR" IS HEAVEN ON EARTH.

TRIO OF SORBET WITH FRESH RASPBERRIES AND MERINGUE COOKIE
A SNIFTER OF GRAND MARNIER WILL HELP WARM YOUR SOUL WITH THE COOL SORBETS.

ASSIETTE DE FROMAGES
ASSORTED IMPORTED FRENCH CHEESES
A FLIGHT OF PORT WITH THE ASSORTED CHEESES, WOW!

COFFEE	ESPRESSO	CAPPuccino

After Dinner Drinks

Dessert Wines
Flight of Dessert Wines 1 ounce each of the following:

1991 Chateau d'Yquem, Grand Cru, Sauternes $265 Glass $65
1995 Chateau Rieussec, Grand Cru, Sauterne $95 Glass $25
1998 "Dolce" Far Niente $135 Glass $32
1996 Royal Tokaji Wine Company, Tokaji Aszu, 5 Puttonyos $65 Glass $15
1981 Banyuls "Cuvee de la Saint Martin" Domaine du Mas Blanc $135 Glass $15
1997 Eloquence Raymond Late Harvest Chardonnay $75.00 Glass $10
1999 Bonny Doon Muscat Vin de Glacier $25 Glass $25
1997 Domaine de Coteaux Muscat de Beaumes de Venise Glass $9.50

Port, Sherry & Madeira
A Century Flight of Tawny Ports 1 ounce each of the following:

Taylor Flagate 10 Year, Barros 20 Year, Dow's 30 Year, Graham's 40 Year $35
Graham's Six Grapes Port $7
Sandeman Vintage $14
Sandeman Founders Reserve $7
Churchill Vintage 1994 $18
Taylor Fladgate Vargellas Vintage 1995 $9
Quinta do Vesuvio Vintage 1997 $25
Taylor Fladgate Vintage 1985 $25
Barros Vintage 1997 $12
Taylor Fladgate 10 Year Tawny $10
Barros 20 Year Tawny $16
Dow's 30 Year Old Tawny $28
Graham's 40 Year Old Tawny $38
Quinta Do Noval 1974 Colheita $18
Barros 1977 Colheita $16
Harley & Gibson's Amontillado $8
Sandeman Amontillado $8
Broadbent Madeira Malmsey 10 Year Old $9

Cognac, Armagnac & Brandy
Delamain Reserve de la Famille $55
Remy Martin VSOP $12
Pierre Ferrand 20 Year Reserve $20
Hennessy VSOP $12
Hennessy XO $30 Hennessy Paradis $50
Courvoisier VS $9 Courvoisier VSOP $12
Martell VSOP $12 Hine Rare & Delicate $12 Grand Marnier $9
Daron Calvados Fine $9
Jannenau Tres Vieille Reserve Armagnac $15
Trimbach Poire William $10
Trimbach Mirabelle $10
Trimbach Framboise $10

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Children's Menu

**Grilled Chicken Breast**  
Mashed Potatoes, Baby Carrots, Brown Sauce

**Grilled Salmon**  
Orzo Pasta and Lobster Sauce

**Grilled 4 oz. Filet Mignon**  
Mashed Potatoes, Baby Carrots, Brown Sauce

**Cheese or Meat Raviolis**  
Tomato Sauce

**Spaghetti**  
Served with Tomato Sauce or Butter

All entrée's on regular menu available split.