



# Restaurant LATOUR

HAMBURG, NEW JERSEY

BY { BONNIE DAVIDSON  
PHOTOGRAPHY BY { SARAH ANNE WARD AND MICHAEL TULIPAN



## STELLAR CELLAR

*Serious gastronomes and oenophiles have already found nirvana one hour from New York City, in the award-winning restaurant of a golf and ski resort in northwestern New Jersey. The star-bestowing Michelin inspectors simply cannot be far behind.*

As Julius Caesar might say, “*Veni, vidi, vici vino.*” I came, I saw, I conquered wine (not to mention farm-to-table food at its finest) at Restaurant Latour, and the experience left me with an exquisite aftertaste. A *Wine Spectator* Grand Award winner since 2006 and New Jersey’s only inductee into *Wine Enthusiast*’s Hall of Fame, the newly redesigned formal dining room inside Crystal Springs Resort’s Clubhouse is one level above an enormous wine cellar—nine temperature-controlled, interconnecting chambers in which 50,00 bottles (an astonishing 6,000 labels) are currently stored.

Not surprisingly, Restaurant Latour’s wine list is voluminous, featuring prized vintages and rare bottlings from around the world. France is well represented with Lafites, Latours, Margaux, Haut-Brions and a prized 2015 La Tâche for \$12,000. Fortunately, executive chef Aishling Stevens, a veteran of kitchens in the U.K. and Australia, pushes culinary boundaries, creating cuisine of equally high caliber. She uses locally sourced, seasonal and foraged items—many plucked from the resort’s garden and grounds—to prepare works of colorful edible art. She plates fluke with blood orange, mangalitsa ham, octopus, romesco, black trumpet mushrooms, salsify, allium and pearl onions. Milk-poached veal loin comes with fava bean mash, crispy sweetbreads and pickled mustard. Small plates are served with perfectly paired wines at the six-seat Somm Table. *1 Wild Turkey Way, Hamburg, N.J., 855.977.6473, crystalgolfresort.com/dine/latour*