

# THE LAUREL

## *Easter Sunday*

\$69 Per Guest

(tax and gratuity not included)

\$24 Children's prix fixe available

### Raw Bar

Half Dozen Oysters \$20  
Mintersweet (WA), Ninigret (RI), Beausoleil (PEI)  
winter citrus mignonette, gochujang cocktail sauce

Shrimp Cocktail \$18  
Poached jumbo shrimp, gochujang  
cocktail sauce, lemon

### Course 1

Hearts Of Palm Ceviche (VG)  
Plant based Peruvian style ceviche, Beaugard sweet  
potato chips

Roasted Potatoes Bagna Càuda  
Sunny side egg, ortiz anchovy sauce,  
sundried tomato, artichoke, feta

Spicy Caesar Salad  
Romaine and kale mix, chili crunch, foccacia  
croutons, parmesan

Smoked Steelhead Trout Toast  
Cucumber, red bell pepper, red curry cream  
cheese, dill, Small State Provisions focaccia

House Salad  
Romaine, crispy parmesan, pickled hot peppers,  
onion, olives, red wine vinaigrette

Grilled Duck Terrine  
Bella Bella duck terrine, sour apple butter,  
mustard, grilled focaccia

Brussels Sprouts  
Crispy brussels sprouts, whipped herb crème fraîche,  
pretzel crumb, mustard vinaigrette, kielbasa

Pork Belly Char Siu  
Berkshire pork belly, apple som tum,  
fried peanuts, herb salad

### Course 2

Kielbasa Eggs Benny  
Hash browns, poached eggs, mustard béarnaise,  
griddled kielbasa

Hudson Valley Steelhead Trout  
Basmati rice pilaf, herbed yogurt, tomato jam,  
crispy rice

Karaage Chicken and Waffles  
Fried Bella Bella Chicken, mochi waffle, spicy miso  
maple syrup

Lamb Loin Duo  
Grilled lamb loin, braised lamb shank, rice pilaf,  
cucumber mint salad, herb yogurt

Marinated Tofu (VG)  
Gaji-namul, steamed marinated eggplant,  
crispy rice cake, green tahini

Prime New York Strip (+ \$10)  
10 oz NY Strip, béarnaise, and choice of 2 sunny side  
eggs and hashbrowns or steak frites

### Course 3

Vegan Chocolate Mousse (VG)  
Dark chocolate mousse, peanut butter  
coconut cream, sugar cookie crumble

Carrot Cake  
Cream cheese frosting, candied pecans,  
orange zest

Tres Leches Tiramisu  
Whipped mascarpone, tres leches soaked  
lady fingers, cocoa powder

Salted Caramel Crème Brulee  
Caramelized sugar, maldon salt

Executive Chef Ashley Flagg  
Executive Sous Chef Jetzel Cruz

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase  
your risk of foodborne illness, especially if you have certain medical conditions