



SAN LAUREL



TO START

SEA URCHIN

Sea Urchin, scallop, caviar,
gazpacho consomme 36

STRIPED BASS CRUDO

Cured striped bass, white escabeche,
scallions, garlic blossom 24

“BEEFSTEAK” TOMATO TARTARE

Aged balsamic vinegar, olive oil, cucumber,
black olive, romaine leaves 22

ASPARAGUS WITH ROMESCO

Grilled asparagus, Romesco sauce, shaved
raw asparagus 22

COCA IDIAZÁBAL

Olive oil cracker, membrillo,
Idiazábal cheese 20

JAMÓN IBÉRICO DE BELLOTA

Hand-cut from the famous acorn-fed,
black-footed Spanish pig 29

SALADS

STRACCIATELLA SALAD

Roasted beets, orange, Marcona almonds,
pea shoots 26

LOBSTER SALPICÓN

Cucumber, tomato, green peppers,
salsa rosa 32

TOMATO SEAWEED SALAD

Heirloom tomato, furikake, gem lettuce,
sesame dressing 28



MAIN COURSES

GRILLED ROMAINE

Manchego Espuma, Manchego cheese,
black truffle 38

WILD MUSHROOMS IN

LAUREL CREAM

Fried farm egg, thyme, toasted pan cristal 39

ROASTED CELERIAC CARPACCIO

Celeriac, noisette butter, capers, pine nuts,
balsamic vinegar 34

GAMBAS AL ZAHARA

Sizzling head-on shrimp, garlic, olive oil 42

PURÉED POTATO

parmentier oil 12

GRILLED ZUCCHINI

whipped labneh, za'atar 12

STRIPED BASS

Fire roasted leeks, mussel-saffron sauce,
tarragon 42

RACK OF LAMB

Rack of lamb with cumin-carrot puree, baby
carrots, confit lemon 62

‘MEAT AND POTATOES’ (2 PAX)

Bone-in ribeye from Blackhawk Farms, KY,
potato purée, jus 190

DUCK BREAST

Apple, clove, cinnamon, pepper,
parsnip latkes 38

SIDES

VERMICELLI “MAC N’ CHEESE”

Fideua pasta, Idiazábal cheese, Morels,
crispy shallots 24