



SAN LAUREL



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TO START

AJO BLANCO*

Chilled soup of Marcona almonds and garlic with grapes, Dungeness crab, nasturtium blossoms 27

COCA IDIAZÁBAL

Olive oil cracker, membrillo, Idiazábal cheese 20

ASPARAGUS WITH ROMESCO

Grilled asparagus, Marcona almonds, hazelnuts, shaved raw asparagus 22

“BEEFSTEAK” TOMATO TARTARE

Aged balsamic, Savora mustard, olive oil, cucumber, black olive, romaine leaves 24

ROASTED CELERIAC CARPACCIO

Celeriac, noisette butter, capers, pine nuts, balsamic vinegar 22

JAMÓN IBÉRICO DE BELLOTA CINCO JOTAS

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

STRIPED BASS CRUDO*

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

SEA URCHIN*

Sea urchin, scallop, caviar, gazpacho consommé 36

LOBSTER SALPICÓN*

Cucumber, tomato, green peppers, salsa rosa, lobster oil 32

STRACCIATELLA SALAD

Roasted beets, orange, Marcona almonds, pea shoots 26

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 de cristal 39

GAMBAS AL ZAHARA*

Sizzling head-on shrimp, garlic, olive oil 42

STRIPED BASS

Fire roasted leeks, mussel-saffron sauce, tarragon 42

LOUP DE MER*

Fire roasted leeks, mussel-saffron cream, 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

VERMICELLI “MAC N’ CHEESE”*

Fideuá pasta, Idiazábal cheese, Morels, egg yok sauce, crispy shallots 24

SIDES

PURÉED POTATO

Parmentier oil 12

GRILLED BABY ZUCCHINI

Whipped labneh, zaatar 12

* Please, be aware that consuming raw or undercooked food increases your risk of foodborne illness.