



SAN LAUREL



THANKSGIVING MENU

140 PER PERSON

TO START

JAMON IBÉRICO DE BELLOTA

Cinco Jotas hand-cut from the famous acorn fed,
black-footed Spanish pig

SUPPLEMENT

1oz KALUGA CAVIAR 75

COCA IDIAZÁBAL

Olive oil cracker, membrillo, Idiazábal cheese

PERSIMMONS

Stracciatella, pomegranate, Marcona almond,
oro blanco, lado lemono

MAIN COURSE

MARY'S FARM TURKEY

Mushroom kale stuffing, mash, cranberry sauce,
turkey gravy

AUSTRALAIN LAMB

Grilled acorn squash, labneh, pomegranate,
lemon sumac vinaigrette

VEGETARIAN OPTION

WILD MUSHROOMS IN LAUREL CREAM

Fried egg, thyme, pan de cristal

DESSERT

DEHYDRATED CHOCOLATE MOUSSE

Fresh mint ice cream, namelaka

OR

BASQUE STYLE "BURNT" CHEESECAKE