



CHEF SERIES

—≡ FAMILY STYLE ≡—



LAUREL
BRASSERIE & BAR

HORS D'OEUVRES

PUMPKIN ARANCINI
PIG & BLANKET
WILD MUSHROOM TART

THREE BY WADE ROSE

SALAD

HEIRLOOM BEET SALAD

Goat Cheese, Endive, Red Currant Granola,
Heirloom Lettuces, Oranges,
White Balsamic Vinaigrette

BUTTER LETTUCE SALAD

Dried Cranberries, Pomegranate Seeds,
Candied Walnuts, Crumbled Blue Cheese,
Apple Cider Vinaigrette

THREE BY WADE CHENIN BLANC

MAIN COURSE

PAN SEARED MAPLE GLAZED SCOTTISH SALMON

Sweet Potato Farro Risotto, Oven Glazed Shallots,
Crème Fraiche Vinaigrette

SLOW BRAISED BEEF SHORT RIB

Caramelized Shallot and Pickled Mustard
Classic Mashed Potatoes

BUTTERNUT SQUASH TORTELLONI,

Brown Butter, Crispy Sage

THREE BY WADE CABERNET SAUVIGNON

SWEETS

PUMPKIN SPICE WHOOPIE PIE

CINNAMON-APPLE HAND PIE

STICKY TOFFEE PUDDING CAKE

FLOURLESS CHOCOLATE CAKE

THREE BY WADE SPARKLING