



CHEF SERIES

≡ FAMILY STYLE ≡



LAUREL
BRASSERIE & BAR

PASSED HORS D'OEUVRE

THE ELYSIAN BAR HOUSE SPRITZ

Tempura Fried Lemon
Salmon Toast

MENU SELECTION

1ST COURSE

MOTHER SUPERIOR

Caprese – style oysters
Glazed Carrots

2ND COURSE

POMEROLS PICPOUL PINET

Heirloom Tomato Gnocchi

3RD COURSE

CALERA CENTRAL COAST PINOT NOIR AND POMEROLS PICPOUL PINET

Branzino with Eggplant and Tomato Fumé

Tri-Tip sauce au poivre, king trumpet
mushroom, broccolini

4TH COURSE

THE PERFECT SAZERAC

Chocolate Tart hazelnut, pistachio, orange, honey