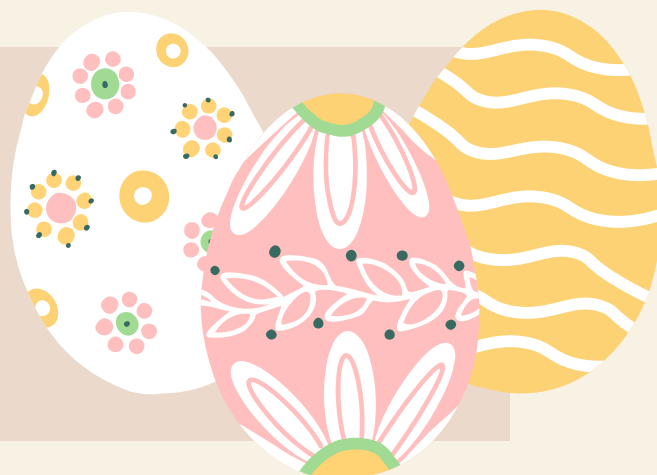


LE ST LAURENT

RESTAURANT



LSL EASTER BRUNCH, SUNDAY MARCH 31ST

Make your Easter unforgettable with fabulous food, craft cocktails, wines and stunning views over the city.

3 COURSE BRUNCH MENU

\$60/guest with a selection
of children's items at
\$20/guest

RESERVATIONS

By email only at
shannon@lestlaurent.ca



LE ST. LAURENT
WWW.LESTLAURENT.CA



COURSE ONE

ASPARAGUS SALAD

Pork belly lardons/ red watercress/ hazelnut gremolata/ parmesan hollandaise
OR

SMOKED HAM HOCK TERRINE

Spring peas/ shaved Zacherie Cloutier sheeps milk cheese/ cress/ pickled wild garlic/ hemp seed
OR

ORGANIC GREENS

Roasted pear vinaigrette/ compressed pears/ chevre/ pecan praline crumble

course two

MURRAY STREET POTACO

Potato rosti/ braised short rib/ pickled red onion/ chevre/ sunny side egg/ greens/ house vinaigrette
OR

DUCK CONFIT HUEVOS RANCHEROS

Fried tortilla/ duck scrambled egg/ duck confit/ black beans/ avocado/ queso/ house hot sauce
OR

SCRAMBLED EGGS

Thrice cooked potatoes/ warm smoked trout/ shrimp butter/ house English muffin
OR

DUTCH BABY

Maple roasted apples/ Baluchon cheese/ seared foie gras/ maple pecan praline crumble
OR

NICOISE SALAD

*Confit potato/ green beans/ olives/ cherry tomatoes/ hard boiled egg/
seared B.C. Albacore tuna/ Aurelius olive oil/ lemon/ dill*

course three

TIRAMISU VERRINE

Ladyfingers/ whipped mascarpone/ chocolate soil/ shaved dark chocolate
OR

ROASTED STRAWBERRY & RHUBARB SORBET

OR

LEMON BAR

Rosemary olive oil ice cream/ kalamata caramel/ meringue chips