



Easter Brunch



Sunday April 17th, 2022

Brunch at LSL will be extra special this month and moving up a week to Easter Sunday. Join us for a spectacular 7 course meal with an optional wine pairing. Reservations will not be available online as there are only a select number of spots available. Seatings available at 11am & 1:30pm.



We will be taking reservations by phone at 613-421-1444 or via email at info@lestlaurent.ca



SEVEN COURSE EASTER TASTING BRUNCH

\$85/person; \$135/person with wine tasting

FARM FRESH EGG

*Lobster butter/ Acadian sturgeon caviar/ toast
Anna, Cava Brut (Spain)*

HOUSE SMOKED SALMON BENNY

*Rosti/ sous vide egg yolk/ dill/ fried capers/ bearnaise
Marsanne/ Rousanne, Saint Peray, Rhone (France)*

FOIE GRAS TORCHON

*Cherry maple puree/ pickled apple/ apple puree/ candied pecans
13 Below Zero, 13th Street, (Niagara)*

MAPLE & CHILI GLAZED PIG CHEEK

*Johnny cake/ whipped Jerusalem artichoke butter/ celery root/
apple/ red cabbage/ pickled mustard seed
30 Bench, Riesling (Niagara)*

CAVATELLI E PEPE

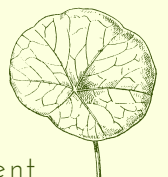
*House cavatelli/ pecorino/ black truffle
Soave Classico, (Veneto, Italy)*

SUNDAY ROAST

*Braised beef/ Robuchon potatoes/ carrot/ gravy
Les Vieux Ormes, Bordeaux (France)*

SMOKED MAPLE CREAM & WHITE CHOCOLATE MOUSSE

*Sea buckthorn/ brown butter granola/ roasted cranberry
King's Fusion Coffee, Ottawa, ON*



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