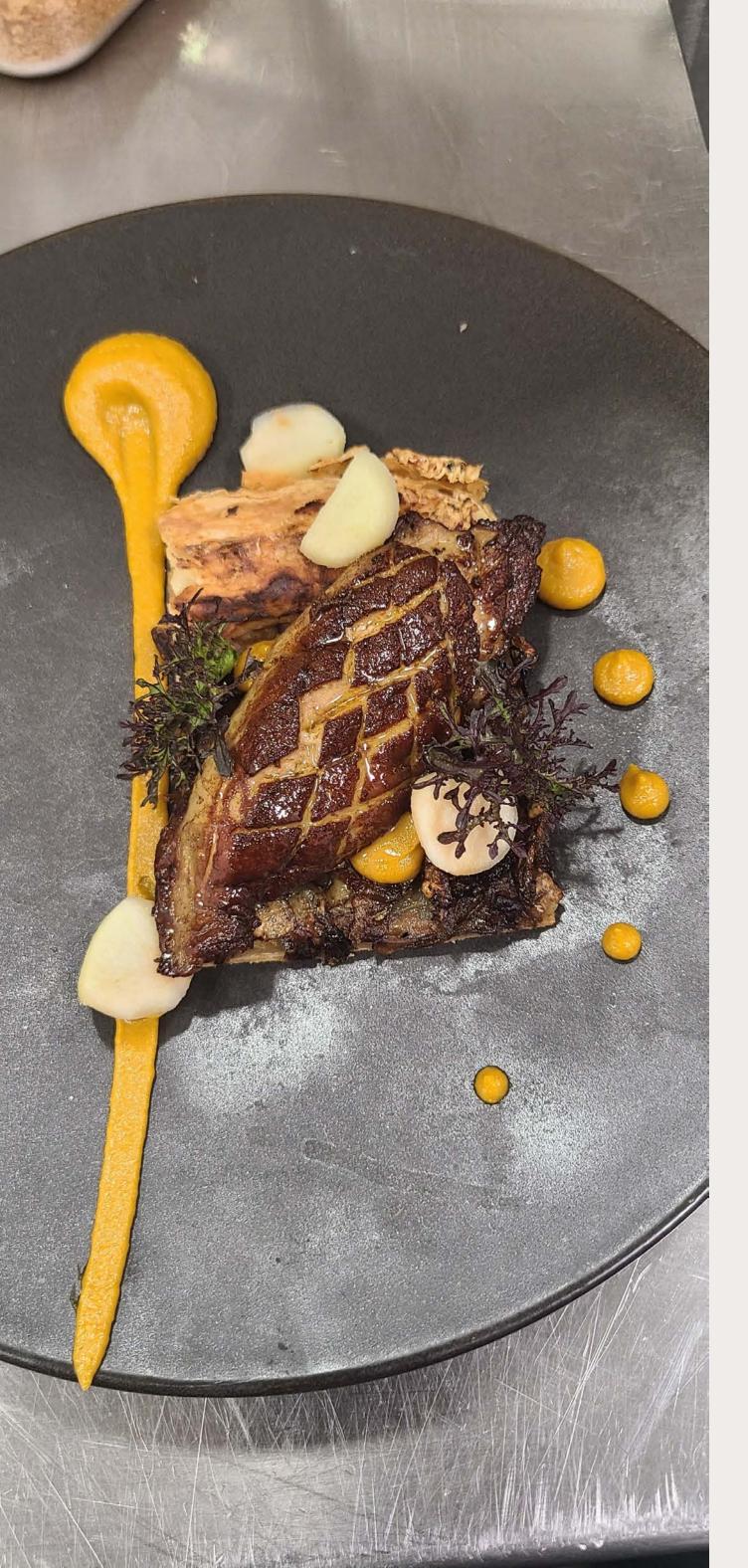


## WELCOME BACK

The countdown is on until we get to have guests in our seats once again! We are reopening for indoor dining Wednesday February 2nd at 5pm.

Reservations are available through our website at www.lestlaurent.ca. As always dinner service will be Wednesday through Sunday beginning at 5pm.

As newsletter subscribers you get to peruse our new menu before anyone else & plan your next visit to LSL. We have lots of exciting things to come this year and we can't wait to see you all soon!



## SMALL PLATES

SMOKED POTATO & CELERY ROOT VOLUTE \$14 SEARED SCALLOP/ BROWN BUTTER/ YUZU VINEGAR/ CHIVE

## WINTER SALAD \$15

PERSIMMON/ RADICCHIO/ ENDIVE/ HYDRO RED OAK LEAF & MINI BUTTER LETTUCES/ BLUE CHEESE & RAW HONEY DRESSING

FRIED SPATZLE POUTINE \$20

DUCK CONFIT/ FOIE GRAS GRAVY/ ST. ALBERT CURDS/
FRIED SAGE/ DUCK CRACKLING

TUNA CRUDO \$16
TEXTURES OF OLIVES/ SALT SPRING ISLAND OLIVE OIL

FOIE GRAS TORCHON \$20
BROWN BUTTER APPLE COMPOTE/ SPICED PECANS/
PICKLED APPLE/ TOAST

ROASTED BEET SALAD \$15
GOAT CHEESE CROQUETTE/ PICKLED APPLE/ BEET PUREE/
WALNUT CHUTNEY

Drooling yet? Check us out at www.lestlaurent.ca for reservations.

## **MAINS**

MARIPOSA DUCK \$40

5 SPICE ROASTED DUCK BREAST/ DUCK CONFIT CROQUETTE/ PAK CHOI/ PICKLED SHEMEJI MUSHROOMS/ ASIAN PEAR

BRAISED BEEF SHORTRIB \$38

POMME ALIGOT/ GLAZED RAINBOW CARROTS/
TOMATO CATSUP/ JUS

SURF & TURF \$37

PAN ROASTED COD/ SAUCE BERNAISE/ OXTAIL RAVIOLI/ ROOT VEGETABLE SOFRITO/ PEARL ONION

STEAK FRITES \$40

8OZ AAA CANADIAN STRIPLOIN/ OYSTER MUSHROOM/ GREEN BEANS/ ROASTED GARLIC AIOLI

PAN SEARED SCALLOPS & PORK BELLY \$39
CONFIT SQUASH/ CELERY ROOT & APPLE PUREE/ PICKLED APPLE/
BLACK MUSTARD/ APPLE VINEGAR

CAVATELLI \$26
GREEN PEAS/ MUSHROOMS/ ROSEMARY/ LEMON/ PARMESAN

Know what you are having?

Head to www.lestlaurent.ca for reservations.

