



## ORANGE COUNTY RESTAURANT WEEK

### DINNER MENU

\$45 PER PERSON OR \$65\* WITH TWO DRINK PAIRINGS

#### FIRST COURSE

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Choose One:

##### *\*Aperitif Cocktail*

Choice of: Cellar Door (non-alcoholic), or signature Laurel cocktail

##### *Chicken Alphabet Soup*

Chicken Consommé, Heirloom Carrots, Celery Root, Shallots, Chicken Confit

##### *Spicy Pork Gyoza* **DF**

Fermented Black Bean, Crispy Garlic, Chili Oil, Radish

##### *Spicy Little Gem Salad* **VG**

Gem Lettuce, Spiced Breadcrumbs, Parmesean Reggiano, Harissa-Garlic Dressing

#### SECOND COURSE

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Choose One:

##### *Fresh Orecchiette Pasta* **VE**

Roasted Winter Squash, Miso Squash Purée, Squash Tea, Sage, Pepita Pesto

*\*Pair with Boont Amber Ale or Trinitas Cellars Chardonnay*

##### *Piri Piri Jidori Chicken*

Bird's Eye Chili Pepper Sauce, Warmed Bread Salad, Tomatoes, Cucumber, Fresh Herbs, Pan Drippings

*\*Pair with Silverado, Miller Ranch Sauvignon Blanc*

##### *Lorea Burger*

8oz Wagyu, Cheddar, Cured Tomatoes, Baby Kale, Avocado, Black Pepper Bacon, Giardinier, Brioche Bun, Rosemary Fries

*\*Pair with Slap & Tickle, West Coast IPA*

#### THIRD COURSE

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##### *Mini Carrot Cake*

Cream Cheese Icing, Glazed Walnuts

**GF**—Gluten Free   **VG**—Vegetarian   **VE**—Vegan   **DF**—Dairy Free

*Split plate fee of \$4 will apply.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.