

bay laurel
CULINARY

MENU 1

CRUDITÉ & CHEESE

local cheeses, seasonal dips, olive oil crostini

CLASSIC Caesar Salad

hearts of romaine, caesar dressing, vella mezzo secco & croutons

TRATTORIA BRAISED BEEF

niman ranch prime beef shoulder
rancho gordo marcella beans, tomato & vegetable garnish

MARKET VEGETABLE POLENTA

seasonal vegetables

ALMOND CAKE

farmers market fruit

MENU 2

CHARCUTERIE & CHEESE

local cheese & artisan meats, accoutrements & olive oil crostini

HERBIVORE SALAD

quinoa, french lentils & seasonal greens

CHICKEN RATATOUILLE

tomato, eggplant, summer squash & basil

ROSEMARY FOCACCIA

CHOCOLATE PUDDINGS

whipped cream & chocolate shavings

MENU 3

SAUSAGE & SHIITAKE STUFFED MUSHROOMS

ITALIAN CHOPPED SALAD

chopped greens, peppers, olives, mozzarella & balsamic vinaigrette

CIARA'S PORK & BEEF MEATBALLS

pecorino romano, & italian parsley

CORN POLENTA

BROWN BUTTER APPLE CAKE

local heirloom apples, vanilla, cinnamon glaze