

LAUREL

PATIO • FOOD • SPIRIT™

Austin Restaurant Weeks

DINNER, 3 COURSES \$50

½ glass pairing: \$25/pp

Full glass pairing: \$50/pp

Starters (choice of)

Crispy Brussels Sprouts

Olive Relish, Nduja Aioli, Pecorino, Lemon

Housemade Meatballs

Tomato Sugo, Focaccia Breadcrumb, Parmesan

Wine pairing: Ferrari-Carano Fumé Blanc

Entrees (choice of)

Chicken Parmesan

Giardinera, Crispy Basil

Rigatoni Alla Vodka

Tomato, Chili Flake, Parmesan Cream

Salmon Puttanesca

San Marzano Tomato Butter, Marinated Olives, Summer Herbs

Wine pairing: Vietti Perbacco Nebbiolo

Desserts (choice of)

Tiramisu

Espresso Sponge Cake, Mascarpone, Cocoa

Pistachio & Ricotta Cake

Berry Coulis, Whipped Mascarpone

Wine pairing: Lucien Albrecht Brut Rosé