

## SMALL PLATES

**Pork Belly Wraps GF**

Braised Pork Belly, Bibb Lettuce, Cucumber,  
Daikon, Pickled Carrots, Chili

**Spicy Pork Gyoza**

Fermented Black Bean, Crispy Garlic, Chili Oil, Radish

**Duck & Goat Charcuterie**

Duck Prosciutto, Rilette, Finocchiona, Goat Baveuse,  
Humboldt Fog, Manchego, Grilled Sourdough, Fig Jam

**Burrata and Toast**

Mandarinquat Jam, Basil-Pine Nut Pesto

**Pacific Hamachi Crudo**

Sweet Chili Dashi, Serrano Chili, Mint, Cilantro, Lime

**Jumbo Lump Blue Crab Cake**

Fennel and Citrus Salad, Beurre Blanc, Trout Roe

**Shrimp Chile Verde GF**

Whole Pan Roasted Shrimp, Chile Verde, Cheese Arepas

**Parker House Rolls GF**

Turkish Chili-Lime Butter

## GREENS

**Seasonal Lettuces GF VG**

Little Gems, Candied Kumquats, Sunflower Seeds,  
Tahini-Herb Dressing  
from Babe Farms, Santa Barbara

**Miso Baby Wedge GF**

Bacon Lardons, Crunchy Croutons, Pickled Shallots, Blue Cheese, Miso-  
Sesame Dressing

**Spicy Little Gem VG**

Harissa-Garlic Dressing, Spiced Bread Crumbs, Parmesan Reggiano  
from The Garden of..., Los Olivos

## FROM THE GRILL

## LAND

**Filet 6oz, Certified Angus**

Double R Ranch

**Prime Hanger 10oz**

Durham Ranch

**Prime NY Strip 12oz**

Double R Ranch

**Prime Ribeye 14oz**

Double R Ranch

**Cowboy Steak 32oz, Wagyu**

Snake River Farms

**Koji Aged Pork Chop 16oz**

## SEA

**Grilled Salmon 8oz****Broiled Local Halibut 8oz****Blackened Pacific Bass 8oz****Montreal Crusted Albacore Steak 8oz****Whole Market Fish** Serves 1-2

## SAUCES

**L-1**

Tangy with a Kick

**Creamy Peppercorn**

Mezcal, Tellicherry Pepper

**Lemon Beurre Blanc**

Tarragon, Butter, Lemon, Garlic

**Chimichurri**

Parsley, Oregano, Garlic, Fresnos, EVOO

## ENHANCEMENTS

**Grilled Prawns (Two)****Jumbo Lump Crab Cap****Lobster Tail****Thick Cut Nueske's Bacon**

## LARGE PLATES

**Lōrea Burger**

8oz Wagyu, Cheddar, Cured Tomatoes, Baby Kale, Avocado,  
Black Pepper Bacon

**Seafood Stew**

Market Fish, Clams, Octopus, Scallop, Shrimp, Braised Fennel,  
Thai Seafood Broth, Crusty Bread

**Seared Scallops GF**

Spring Pea Purée, Bacon Marmalade, Maitake Mushrooms,  
Fresh Peas

**Piri Piri Jidori Chicken**

Warmed Bread Salad, Heirloom Tomatoes, Cucumber, Fresh Herbs

**Fresh Cavatelli VE**

Sugar Peas, English Pea-Mint Pesto, Cashew Ricotta, Micro Mint

## SIDES

**Asparagus VG**

Lemon Aioli, Kalamata Crumble

**Whipped Potatoes VG**

Roasted Garlic, European Butter

**Grilled Heirloom Carrots VG**

Labneh, Garam Masala, Carrot Top Pesto

**Toybox Squash VG**

Basil, Toasted Crumbs, Parmesan

**Rosemary Fries**

Duck Fat Drizzle, Maldon Sea Salt

**Portobello Mushroom Fries**

Buttermilk Herb Dressing

**Potato Gratin GF**

Raclette Cheese, California Cream

**Short Rib Fried Rice GF**

Ginger, Scallion, Egg, Carrots, Peas



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

18% gratuity will be added to parties of 6 or more. Split plate fee of \$4.

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