

STARTERS

Parker House Rolls VG	19	Chicken Alphabet Soup	16
Turkish Chili-Lime Butter, European Salted Butter		Chicken Consommé, Heirloom Carrots, Celery Root, Shallots, Chicken Confit	
Pork Belly Wraps GF DF	25	Winter Burrata & Toast VG	17
Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili		Beets, Winter Citrus, Rosemary, Pistachio Gremolata	
Tuna Poke DF	26	Shrimp & Grits	26
Fresh Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame		Anson Mills Blue Corn Grits, Rock Shrimp, Chorizo, Chili Poblano, Shellfish Vinaigrette	
Duck & Goat Charcuterie	32	Spicy Pork Gyoza DF	18
Duck Prosciutto, Rilette, Smoked Duck Breast, Goat Baveuse, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews		Fermented Black Bean, Crispy Garlic, Chili Oil, Radish	

GREENS

Kale & Citrus GF VE	17	Spicy Little Gems VG	19
Baby Kale, Sumo Citrus, Oroblanco Grapefruit, Candied Pecans, Tahini Herb Dressing		Gem Lettuce, Spiced Breadcrumbs, Parmesan Reggiano, Harissa-Garlic Dressing	
Chicory Greens & Duck Confit	21		
Market Greens, Pt. Reyes Blue Cheese, Pickled Shallots, Red Wine Vinaigrette, Snipped Herbs			

FROM THE GRILL

LAND

Bone-In Shortrib 18oz	45
Red Wine Jus	
Filet 8oz, Certified Angus	60
Prime NY Strip 12oz	60
Dry-Aged Prime Ribeye 16oz	75
Tomahawk Steak 32oz*, Wagyu	145
NZ Double-Cut Lamb (1/2 Rack)	45

SAUCES

L-1 Sauce GF
Tangy with a Kick
Creamy Peppercorn GF
Mezcal, Tellicherry Pepper

SEA

Campbell River Salmon 8oz	34
Black Cod 8oz	33
Blackened Pacific Bass 8oz	36
Seared Yellow Fin Tuna 10oz	39
Prepared Rare, Toasted Sesame, Ponzu Glaze	
Whole Market Fish	38

Lemon Beurre Blanc GF
Tarragon, Butter, Lemon Garlic
Chimichurri GF
Parsley, Oregano, Garlic, Fresnos, EVOO

SIDES

Lobster Mac & Cheese	24
Butter Poached Claw & Knuckle Lobster, Gruyere Fondue, Tarragon Pangrattato	
Whipped Potatoes GF VG	9
Roasted Garlic, European Butter	
Grilled Heirloom Carrots GF VG	10
Labneh, Garam Masala, Carrot Top Pesto	
Rosemary Fries GF	9
Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing	
Warm Beets	10
Red, Candy Stripe & Golden Beets, Goat Cheese	
Short Rib Fried Rice GF	18
Ginger, Scallions, Egg, Carrots, Peas	

MAIN PLATES

Lōrea Burger	32
8oz Wagyu, Cheddar, Cured Tomatoes, Baby Kale, Avocado, Black Pepper Bacon, Giardinier, Brioche Bun, Rosemary Fries	
Piri Piri Jidori Chicken	36
Bird's Eye Chili Pepper Sauce, Warmed Bread Salad, Heirloom Tomatoes, Cucumber, Fresh Herbs, Pan Drippings	
Seared Scallops GF	41
Winter Squash Purée, Delicata Squash, Bacon Jam, Crisp Sage	
Fresh Orecchiette Pasta VE	36
Roasted Winter Squash, Miso Squash Purée, Squash Tea, Sage, Pepita Pesto	
Goat Cheese Gnocchi	38
Braised Lamb, Root Vegetables, Minted Lamb Jus	

CHEF'S PRIX FIXE MENU

Create your own dining experience at Lōrea with a custom prix fixe menu.

Three-Course Menu	90
Choice of (1) Entrée, plus (2) Selections from Starters, Greens or Lōrea Signature Carrot Cake for Dessert	
Four-Course Menu	100
Choice of (1) Entrée, plus (3) Selections from Starters, Greens or Lōrea Signature Carrot Cake for Dessert	

*Please note that the Tomahawk Steak is excluded from Chef's prix fixe menu.



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 will apply. Corkage fee of \$30 per 750ml bottle (two bottles max). Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.