

STARTERS & SALADS

Tuna Poke DF Bluefin Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame	26	Spicy Little Gems Gem Lettuce, Spiced Breadcrumbs, Parmigiano Reggiano, Harissa-Garlic Dressing	17
New England Clam Chowder Chopped Quahog & Littleneck Clams, Pancetta, Fennel, Celery, Fingerling Potatoes, Oyster Cracker	16	Baby Kale Tabbouleh VE Salted Cucumber, Heirloom Tomato, Crispy Quinoa, Snipped Herbs, Preserved Lemon Vinaigrette	17
Burrata Carbonara Prosciutto, Pea Tendrils, Mint-Pea Pesto, Artisan Bread, Micro Mint	17	Frissée aux Lardons GF Market Greens, Nueske's Bacon, Pt. Reyes Blue Cheese, Pickled Shallots, Poached Egg, Snipped Herbs, Red Wine Vinaigrette	17
Spicy Pork Gyoza DF Fermented Black Bean, Crispy Garlic, Chili Oil, Radish	18	Cool Crab Salad GF Jumbo Lump Crab, Chili Lime Baveuse, Cucumber, Heirloom Radish	35

SHAREABLES

Parker House Rolls VG Turkish Chili-Lime Butter, European Salted Butter	19
Duck & Goat Charcuterie Duck Prosciutto, Rillettes, Smoked Duck Breast, Goat Bavaois, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews	29
Grazing Board VG Hummus, Chili Crisp, Baby Vegetables, Grilled Flatbread, Labneh	14
Pork Belly Wraps GF DF Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili	25

OSHI ZUSHI

Lorea's version of classic pressed sushi rice. Each roll brings the artistry of the sea to every bite, with creative toppings, toasted Nori and house barrel-aged tamari.

(3) Pieces for \$15, or (6) Pieces for \$25

Spicy Tuna GF DF Gochujang, Kewpie, Crispy Shallot	Surf & Turf GF DF Crab, Wagyu Beef, Avocado, Crisp Garlic, Fermented Black Bean
Pacific Salmon GF DF Cucumber, Pickled Carrot, Avocado	Earth GF DF VE Maitake Mushroom, King Trumpet Mushroom, Scallions
Sea DF Shrimp Tempura, Cucumber, Sunonono, Avocado	

LÖREA FAVORITES

LAND

Grilled CAB 8oz Filet GF Potato Pave, Maitake Mushrooms, Creamy Peppercorn Sauce	60
Prime Steak Frites GF 12oz NY Strip, Hasselback Potato, Grilled Heirloom Tomato, Chimichurri	65
Lorea Burger 8oz Wagyu, Cheddar, Baby Kale, Cured Tomatoes, Avocado, Black Pepper Bacon, Giardiniera, Brioche Bun, Rosemary Fries	32
Fresh Orecchiette Pasta VE Stewed Heirloom Tomatoes, Zucchini, Patty Pan, Baby Eggplant, Squash Blossoms, Cashew Ricotta	32

SEA

Piri Piri Grilled Salmon GF Crispy Jollof Rice, Shaved Vegetables, Cilantro	34
Seared Scallops GF Pancetta, Farmer's Market Asparagus, Preserved Lemon, Cured Egg Yolk	41
Fish & Chips Cornmeal-Crusted California Sole, Salt & Malt Vinegar Fingerling Potatoes, Preserved Lemon Aioli	36
Whole Market Fish Farmer's Market Vegetables	38

DINNER FOR TWO

Whole KFC Whole Korean Fried Chicken, Sushi Rice, Cucumber Salad, KBBQ, Slaw	55
Tomahawk Steak 32oz Garlic Whipped Potatoes, Grilled Asparagus, Gruyere Popovers Paired with (3) Lorea Signature Sauces: L-1, Creamy Peppercorn, Chimichurri	145

SIDES

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



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 food-borne illness.