

STARTERS & SALADS

Golden Tomato Minestrone Soup VG Fregola, Basil, Parmesan Cream	14	Burrata Toast VG Fava Bean Pesto, Heirloom Tomato, Petit Basil	18
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	15
Spicy Pork Gyoza DF Fermented Black Bean, Crispy Garlic, Chili Oil, Radish	18	Heirloom Tomato Salad VG Feta Cheese, Kalamata Olive, Cucumber, Red Wine Vinaigrette	16
Melon & Prosciutto GF Goat Cheese, Honey-Verjus Vinaigrette, Mint	18		

SHAREABLES

Parker House Rolls VG Turkish Chili-Lime Butter, European Salted Butter	19
Meats & Cheeses Chef's Seasonal Accompaniments	32
Grazing Board VG Hummus, Chili Crisp, Baby Vegetables, Grilled Flatbread, Labneh	19
Pork Belly Wraps GF DF KE Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili	25

OSHIKUSHI

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

(3) Pieces for \$18, or (5) Pieces for \$30

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, Sunomono, Avocado	

ENTRÉES

LAND

Lobster Carbonara 38 Bucatini, Guanciale, Lobster Bisque, Creme Fraiche, Cured Egg Yolk, Buttered Breadcrumb
Grilled Chicken Panzanella 34 Spring Peas, Pancetta, Polenta Croutons, Buttermilk Dressing
Lorea Wagyu Burger 32 8oz Wagyu, Cheddar, Baby Kale, Cured Tomatoes, Avocado, Black Pepper Bacon, Pickled Veggies, Brioche Bun, Rosemary Fries
Grilled CAB 8oz Filet GF 65 Potato Pave, Wild Mushrooms, Creamy Peppercorn Sauce

SEA

Prime New York GF 68 12oz NY Strip, Hasselback Potato, Grilled Heirloom Tomato, Chimichurri	Korean BBQ Salmon 34 Chili Glazed Salmon, Scallion Pancake, Cucumber, Kimchi Butter
Tomahawk Steak for Two 32oz 145 Garlic Whipped Potatoes, Grilled Asparagus, Gruyere Popovers	Grilled Seabass DF 36 Beech Mushrooms, Soba Noodles, Charred Broccoli, Yuzu-Ginger Broth
Paired with (3) Lorea Signature Sauces: L-1, Creamy Peppercorn, Chimichurri	Seared Scallops 52 Sweet Corn, Spanish Chorizo, Romesco Sauce
"Yes Chef" VG MK A one-of-a-kind dish, crafted with passion and the best of the season.	HB Cioppino 38 Grilled Market Fish, Clams, Mussels, Rock Shrimp, Herbal Sea Broth, Crusty Bread
	Market Fish MK Chef's Seasonal Accompaniments

SIDES

Lobster Mac & Cheese 24 Butter Poached Claw & Knuckle Lobster, Gruyere Fondue, Tarragon Pangrattato	Rosemary Fries GF 10 Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing
Whipped Potatoes GF VG KE 11 Roasted Garlic, European Butter	Brentwood Corn VG GF 10 Garlic Lime Emulsion, Cotija Cheese
Roasted Asparagus DF 12 Preserved Lemon Aioli, Applewood Smoked Bacon, Bread Crumbs	Short Rib Fried Rice GF 18 Ginger, Scallions, Egg, Carrots, Peas



GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free **KE**—Keto Friendly

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