DINNER

Lōrea

LAND · SEA · LIBATIONS

@LOREA.HB

STARTERS & SALADS

Golden Tomato Minestrone Soup **VG** 14
Fregola, Basil, Parmesan Cream

Tuna Poke **DF** 26
Bluefin Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame

Spicy Pork Gyoza **DF** 18
Fermented Black Bean, Crispy Garlic, Chili Oil, Radish

Melon & Prosciutto **GF** 18
Goat Cheese, Honey-Verjus Vinaigrette, Mint

Burrata Toast **VG** 18
Fava Bean Pesto, Heirloom Tomato, Petit Basil

Spicy Little Gems 15
Gem Lettuce, Spiced Breadcrumbs, Parmigiano Reggiano, Harissa-Garlic Dressing

Heirloom Tomato Salad **VG** 16
Feta Cheese, Kalamata Olive, Cucumber, Red Wine Vinaigrette

SHAREABLES

Parker House Rolls **VG** 19
Turkish Chili-Lime Butter, European Salted Butter

Meats & Cheeses 32
Chef's Seasonal Accompaniments

Grazing Board **VG** 19
Hummus, Chili Crisp, Baby Vegetables, Grilled Flatbread, Labneh

Pork Belly Wraps **GF DF KE** 25
Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili

OSHIZUSHI

Lōrea'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

Pacific Salmon **GF DF**
Cucumber, Pickled Carrot, Avocado

Sea **DF**
Shrimp Tempura, Cucumber, Sunonomo, Avocado

Surf & Turf **GF DF**
Crab, Wagyu Beef, Avocado, Crisp Garlic, Fermented Black Bean

Earth **GF DF VE**
Maitake Mushroom, King Trumpet Mushroom, Scallions

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

Lōrea 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

Prime New York **GF** 68
12oz NY Strip, Hasselback Potato, Grilled Heirloom Tomato, Chimichurri

Tomahawk Steak for Two 32oz 145
Garlic Whipped Potatoes, Grilled Asparagus, Gruyere Popovers

Paired with (3) Lōrea Signature Sauces: L-1, Creamy Peppercorn, Chimichurri

"Yes Chef" **VG** MK
A one-of-a-kind dish, crafted with passion and the best of the season.

SEA

Korean BBQ Salmon 34
Chili Glazed Salmon, Scallion Pancake, Cucumber, Kimchi Butter

Grilled Seabass **DF** 36
Beech Mushrooms, Soba Noodles, Charred Broccoli, Yuzu-Ginger Broth

Seared Scallops 52
Sweet Corn, Spanish Chorizo, Romesco Sauce

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

Whipped Potatoes **GF VG KE** 11
Roasted Garlic, European Butter

Roasted Asparagus **DF** 12
Preserved Lemon Aioli, Applewood Smoked Bacon, Bread Crumbs

Rosemary Fries **GF** 10
Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing

Brentwood Corn **VG GF** 10
Garlic Lime Emulsion, Cotija Cheese

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.

We only accept major card and contactless payments for your final bill and all gratuities.

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