

STARTERS & SALADS

<i>Roasted Pumpkin & Ginger Soup</i> VE	12	<i>Fig & Burrata</i> VG	18
Thai Curry, Black Forbidden Rice, Squash, Herbs		Honey, Pistachio Oil, Toasted Pistachios, Fresh Market Figs, Arugula, Grilled Artisan Seeded Bread	
<i>Tuna Poke</i> DF	26	<i>Spicy Little Gems</i>	17
Bluefin Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame		Gem Lettuce, Spiced Breadcrumbs, Parmigiano Reggiano, Harissa-Garlic Dressing	
<i>Lucien Albrecht Crémant Rosé – Fine mousse, red berry, crisp.</i> 3oz / \$7		<i>Silverado Sauvignon Blanc – Zesty citrus, herbal snap.</i> 3oz / \$7	
<i>Spicy Pork Gyoza</i> DF	18	<i>Harvest Apple Salad</i> GF VG	17
Fermented Black Bean, Crispy Garlic, Chili Oil, Radish		Arugula, Market Apples, Aged White Cheddar, Endive, Radicchio, Marcona Almonds, Snipped Herbs, Cider Honey Vinaigrette	
<i>Silverado Sauvignon Blanc – Zesty citrus, herbal snap.</i> 3oz / \$6			
<i>Hiramasata Tartare</i> DF KE	21	 <i>“Yes Chef” A True Chef’s Creation</i>	MK
Japanese Yellowtail Kingfish, Cold Smoked Dashi, Radish, Sea Beans, Gooseberries		<i>Allow our culinary team to surprise & delight you with a dish born from pure inspiration, crafted with seasonal ingredients, artistry & passion. No two creations are the same, allowing you to taste Chef’s imagination on a plate.</i>	

SHAREABLES

<i>Parker House Rolls</i> VG	19
Turkish Chili-Lime Butter, European Salted Butter	
<i>Duck & Goat Charcuterie</i>	32
Duck Prosciutto, Rillettes, Smoked Duck Breast, Goat Bavarois, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews	
<i>El Pino Club ‘The Cusp’ – Ripe cherries, bright coastal acidity, silky tannins.</i> 3oz / \$9	
<i>Grazing Board</i> VG	19
Hummus, Chili Crisp, Baby Vegetables, Grilled Flatbread, Labneh	
<i>Pork Belly Wraps</i> 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 (6) Pieces for \$30

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

ENTRÉES

LAND & SEA		DINNER FOR TWO <i>Limited Availability</i>	
<i>Grilled CAB 8oz Filet</i> GF	60	<i>Grilled Chicken Panzanella</i>	34
Potato Pave, Wild Mushrooms, Creamy Peppercorn Sauce		Citrus-Brined Half Chicken, Polenta Croutons, Haricots Verts, Frisée, Dried Cranberries, Arugula, Warm Bacon Vinaigrette	
<i>Daou Cabernet Sauvignon – Blackberry, cassis, smooth tannins.</i> 3oz / \$7		<i>Piri Piri Grilled Salmon</i> GF KE	34
<i>Prime Steak Frites</i> GF	65	Silky Yam Purée, Orange-Date Salad, Market Vegetables, Snipped Herbs	
12oz NY Strip, Hasselback Potato, Grilled Heirloom Tomato, Chimichurri		<i>Seared Scallops</i> GF KE	46
<i>Lōrea Burger</i>	32	Cauliflower Variations, Pickled Golden Raisins, Cilantro, Baby Kale	
8oz Wagyu, Cheddar, Baby Kale, Cured Tomatoes, Avocado, Black Pepper Bacon, Giardiniera, Brioche Bun, Rosemary Fries		<i>La Chablisienne Chablis – Lemon, chalk, saline.</i> 3oz / \$8	
<i>Fresh Orecchiette Pasta</i> VE	32	<i>Farmer’s Market Fish</i>	MK
Roasted Wild Mushrooms, Mushroom Tea, Fall Squash, Crisp Sage, Baby Kale, Caramelized Onions, Hazelnuts		Chef’s Seasonal Accompaniments	
<i>Trinitas Chardonnay – Creamy apple, vanilla, medium body.</i> 3oz / \$7			
		<i>Whole Fried Fish</i> GF	75
		Two-Pound Market Fish, Gochujang Glaze, Sushi Rice, Mango Salad, Cilantro, Mint, Sesame	
		<i>Drylands by Kim Crawford – Crisp and herbaceous with fruit notes for a balanced finish.</i> \$55	
		<i>Tomahawk Steak 32oz</i>	145
		Garlic Whipped Potatoes, Grilled Asparagus, Gruyere Popovers	
		Paired with (3) Lōrea Signature Sauces: L-1, Creamy Peppercorn, Chimichurri	
		<i>Prisoner Cabernet – Dark fruit, cocoa, full mouth-feel with lengthy balanced finish.</i> \$96	

SIDES

<i>Lobster Mac & Cheese</i>	24	<i>Rosemary Fries</i> GF	9
Butter Poached Claw & Knuckle Lobster, Gruyere Fondue, Tarragon Pangrattato		Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing	
<i>Whipped Potatoes</i> GF VG KE	9	<i>Charred Broccolini</i> GF VE KE	10
Roasted Garlic, European Butter		Tahini Vinaigrette, Sumac, Crispy Chickpeas, Mint	
<i>Roasted Acorn Squash</i> GF VG	10	<i>Short Rib Fried Rice</i> GF	18
Brown Butter, Pomegranate, Sage		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 \$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.