

STARTERS

Pork Belly Wraps **GF DF**

Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili

Seasonal Lettuces **GF VE**

Little Gems, Candied Kumquats, Sunflower Seeds, Tahini-Herb Dressing

Summer Burrata & Toast **VG**

Harry's Berries, Heirloom Tomatoes, Basil, Mint, Crusty Bread, Fennel Pollen

Spicy Little Gems

Gem Lettuce, Spiced Breadcrumbs, Parmesan Reggiano, Harissa-Garlic Dressing

Miso Baby Wedge

Bacon Lardons, Crunchy Croutons, Pickled Shallots, Blue Cheese, Miso-Sesame Dressing

MAINS

Koji Aged Pork Chop **GF DF**

Roasted Apples, Pickled Mustard, Creamy Peppercorn, Grilled Carrots

CAB 6oz Filet Mignon **GF**

Whipped Garlic Potatoes, Asparagus, L-1 Sauce

Prime 12oz New York Strip **GF DF**

Rosemary Fries, Grilled Carrots, Chimichurri

Grilled Salmon **GF**

Kimchee Fried Rice, Carrots, Sesame Caramel

Seared Scallops **GF**

Corn Cream, Bacon Grastique, New Potatoes, Baby Corn

Piri Piri Jidori Chicken

Bird's Eye Chili Pepper Sauce, Warmed Bread Salad, Heirloom Tomatoes, Cucumber, Fresh Herbs, Pan Drippings

Fresh Orecchiette Pasta **VE**

Heirloom Tomatoes, Micro Basil, Micro Oregano, Cashew Ricotta, Green Tomato Tea

SWEETS

Strawberry Shortcake

Ginger Biscuit, Marinated Strawberries, Candied Fennel, Whipped Cream

Carrot Cake

Cream Cheese Icing, Glazed Walnuts

S'mores Torte

Chocolate Torte, Toasted Marshmallow, Graham Cracker Crust

Burnt Cheesecake

Strawberry, Rhubarb

ADD-ONS

Duck & Goat Charcuterie

Duck Prosciutto, Rilette, Smoked Duck Breast, Goat Baveuse, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews

10

Grilled Shrimp (3)

16

Jumbo Lump Crab Cap

30

Prime 14oz Ribeye

Fingerling Potatoes, Asparagus, Creamy Peppercorn

60

Lobster Tail

35

Market Sides

MP

PLATED DINNER PACKAGES

Serves 12-24 people. Includes signature bread service, PEERLESS regular & decaf coffee, and NUMI organic teas.

THREE-COURSE
PLATED

ONE DISH FROM EACH COURSE (EACH GUEST RECEIVES SAME MEAL) _____

\$125 PER PERSON

TWO DISHES FROM EACH COURSE _____

\$145 PER PERSON

THREE DISHES FROM EACH COURSE _____

\$165 PER PERSON

Prices are per guest. All banquet services are subject to a 25% service charge, subject to tax, of which 80% is allocated to service personnel and 20% is retained by Lorea.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LARGE PARTY MENU



FAMILY STYLE DINNER

STARTERS *Served Family Style*

Pork Belly Wraps GF DF

Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili

Seasonal Lettuces GF VE

Little Gems, Candied Kumquats, Sunflower Seeds, Tahini-Herb Dressing

Summer Burrata & Toast VG

Harry's Berries, Heirloom Tomatoes, Basil, Mint, Crusty Bread, Fennel Pollen

Spicy Little Gems

Gem Lettuce, Spiced Breadcrumbs, Parmesan Reggiano, Harissa-Garlic Dressing

Miso Baby Wedge

Bacon Lardons, Crunchy Croutons, Pickled Shallots, Blue Cheese, Miso-Sesame Dressing

MAINS *Served Family Style*

Koji Aged Pork Chop GF DF

Roasted Apples, Pickled Mustard, Creamy Peppercorn, Grilled Carrots

CAB 6oz Filet Mignon GF

Whipped Garlic Potatoes, Asparagus, L-1 Sauce

Prime 12oz New York Strip GF DF

Rosemary Fries, Grilled Carrots, Chimichurri

Grilled Salmon GF

Kimchee Fried Rice, Carrots, Sesame Caramel

Seared Scallops GF

Corn Cream, Bacon Grastique, New Potatoes, Baby Corn

Piri Piri Jidori Chicken

Bird's Eye Chili Pepper Sauce, Warmed Bread Salad, Heirloom Tomatoes, Cucumber, Fresh Herbs, Pan Drippings

Fresh Orecchiette Pasta VE

Heirloom Tomatoes, Micro Basil, Micro Oregano, Cashew Ricotta, Green Tomato Tea

SWEETS *Served Family Style*

Strawberry Shortcake

Ginger Biscuit, Marinated Strawberries, Candied Fennel, Whipped Cream

Carrot Cake

Cream Cheese Icing, Glazed Walnuts

S'mores Torte

Chocolate Torte, Toasted Marshmallow, Graham Cracker Crust

Burnt Cheesecake

Strawberry, Rhubarb

ADD-ONS

Duck & Goat Charcuterie

Duck Prosciutto, Rilette, Smoked Duck Breast, Goat Baveuse, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews

10

Grilled Shrimp (3)

16

Jumbo Lump Crab Cap

30

Prime 14oz Ribeye GF

Fingerling Potatoes, Asparagus, Creamy Peppercorn

60

Lobster Tail

35

Market Sides

MP

FAMILY STYLE DINNER PACKAGES

Required for parties of 25 or more. Includes signature bread service, PEERLESS regular & decaf coffee, and NUMI organic teas.

TWO DISHES FROM EACH COURSE _____

THREE-COURSE FAMILY STYLE

\$115 PER PERSON

THREE DISHES FROM EACH COURSE _____

\$135 PER PERSON

FOUR DISHES FROM EACH COURSE _____

\$165 PER PERSON

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GF—Gluten Free VG—Vegetarian VE—Vegan DF—Dairy Free

LARGE PARTY MENU



HYBRID STYLE DINNER

STARTERS *Served Family Style*

Pork Belly Wraps GF DF

Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili

Seasonal Lettuces GF VE

Little Gems, Candied Kumquats, Sunflower Seeds, Tahini-Herb Dressing

Summer Burrata & Toast VG

Harry's Berries, Heirloom Tomatoes, Basil, Mint, Crusty Bread, Fennel Pollen

Spicy Little Gems

Gem Lettuce, Spiced Breadcrumbs, Parmesan Reggiano, Harissa-Garlic Dressing

Miso Baby Wedge

Bacon Lardons, Crunchy Croutons, Pickled Shallots, Blue Cheese, Miso-Sesame Dressing

MAINS *Plated Individually*

Koji Aged Pork Chop GF DF

Roasted Apples, Pickled Mustard, Creamy Peppercorn, Grilled Carrots

CAB 6oz Filet Mignon GF

Whipped Garlic Potatoes, Asparagus, L-1 Sauce

Prime 12oz New York Strip GF DF

Rosemary Fries, Grilled Carrots, Chimichurri

Grilled Salmon GF

Kimchee Fried Rice, Carrots, Sesame Caramel

Seared Scallops GF

Corn Cream, Bacon Grastique, New Potatoes, Baby Corn

Piri Piri Jidori Chicken

Bird's Eye Chili Pepper Sauce, Warmed Bread Salad, Heirloom Tomatoes, Cucumber, Fresh Herbs, Pan Drippings

Fresh Orecchiette Pasta VE

Heirloom Tomatoes, Micro Basil, Micro Oregano, Cashew Ricotta, Green Tomato Tea

SWEETS *Served Family Style*

Strawberry Shortcake

Ginger Biscuit, Marinated Strawberries, Candied Fennel, Whipped Cream

Carrot Cake

Cream Cheese Icing, Glazed Walnuts

S'mores Torte

Chocolate Torte, Toasted Marshmallow, Graham Cracker Crust

Burnt Cheesecake

Strawberry, Rhubarb

ADD-ONS

Duck & Goat Charcuterie

Duck Prosciutto, Rillettes, Smoked Duck Breast, Goat Baveuse, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews

10

Grilled Shrimp (3)

16

Jumbo Lump Crab Cap

30

Prime 14oz Ribeye GF

Fingerling Potatoes, Asparagus, Creamy Peppercorn

60

Lobster Tail

35

Market Sides

MP

FAMILY STYLE & PLATED HYBRID DINNER PACKAGES

Serves 12-24 guests. Includes signature bread service, PEERLESS regular & decaf coffee, and NUMI organic teas.

THREE-COURSE HYBRID STYLE

TWO DISHES FROM EACH COURSE _____

\$125 PER PERSON

THREE DISHES FROM EACH COURSE _____

\$145 PER PERSON

FOUR DISHES FROM EACH COURSE _____

\$165 PER PERSON

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