

STARTERS & SALADS

<i>Roasted Pumpkin & Ginger Soup</i> VE Thai Curry, Black Forbidden Rice, Squash, Herbs	12	<i>Duck & Goat Charcuterie</i> Duck Prosciutto, Rillettes, Smoked Duck Breast, Goat Bava, Fig Jam, Humboldt Fog, Drunken Goat, Grilled Sourdough, Spiced Cashews <i>El Pino Club 'The Cusp' – Ripe cherries, bright coastal acidity, silky tannins. 3oz / \$9</i>	32
<i>Tuna Poke</i> DF Bluefin Tuna, Pear, Daikon Radish, Macadamia Nut, Sesame, Tamari, Chili Crunch, Wonton Crisps & Crisp Wakame <i>Lucien Albrecht Crémant Rosé – Fine mousse, red berry, crisp. 3oz / \$7</i>	26	<i>Pork Belly Wraps</i> GF DF KE Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili	25
<i>Fig & Burrata</i> VG Honey, Pistachio Oil, Toasted Pistachios, Fresh Market Figs, Arugula, Grilled Artisan Seeded Bread	18	<i>Spicy Little Gems</i> Gem Lettuce, Spiced Breadcrumbs, Parmigiano Reggiano, Harissa-Garlic Dressing <i>Silverado Sauvignon Blanc – Zesty citrus, herbal snap. 3oz / \$7</i>	17
<i>Parker House Rolls</i> VG Turkish Chili-Lime Butter, European Salted Butter	19	<i>Harvest Apple Salad</i> GF VG Arugula, Market Apples, Aged White Cheddar, Endive, Radicchio, Marcona Almonds, Snipped Herbs, Cider Honey Vinaigrette	17
<i>Grazing Board</i> VG Hummus, Chili Crisp, Baby Vegetables, Grilled Flatbread, Labneh	19		

ROMANCE SPECIALS

STARTERS	MAINS	MAINS FOR TWO
<i>Beets & Berries</i> GF VG Baby Beets, Market Berries, Labneh, Banyuls Vinaigrette	<i>Lobster Carbonara</i> Bucatini, Guanciale, Lobster Bisque, Crème Fraiche, Cured Egg Yolk, Buttered Breadcrumb	<i>18oz Chateaubriand</i> GF Grilled Asparagus, Bearnaise, Potato Aligot
<i>Bigeye Tuna</i> Rose Petal, Tangerine, Whipped Crème Fraiche, Brioche, Petit Herbs	<i>Braised Short Rib</i> GF Horse Radish Cream, Heirloom Carrots, Brussel Sprouts, Cipollini Onions, Fingerling Potato, Red Wine Jus	<i>Grilled Whole Branzino</i> DF Puttanesca, Heirloom Tomato, Fregola, Fennel Herb Salad

ENTRÉES

LAND & SEA			DINNER FOR TWO <i>Limited Availability</i>
<i>Grilled CAB 8oz Filet</i> GF Potato Pave, Wild Mushrooms, Creamy Peppercorn Sauce <i>Daou Cabernet Sauvignon – Blackberry, cassis, smooth tannins. 3oz / \$7</i>	60	<i>Piri Piri Grilled Salmon</i> GF KE Silky Yam Purée, Orange-Date Salad, Market Vegetables, Snipped Herbs	34
<i>Lōrea Burger</i> 8oz Wagyu, Cheddar, Baby Kale, Cured Tomatoes, Avocado, Black Pepper Bacon, Giardiniera, Brioche Bun, Rosemary Fries	32	<i>Seared Scallops</i> GF KE Cauliflower Variations, Pickled Golden Raisins, Cilantro, Baby Kale <i>La Chablisienne Chablis – Lemon, chalk, saline. 3oz / \$8</i>	46
<i>Fresh Orecchiette Pasta</i> VE Roasted Wild Mushrooms, Mushroom Tea, Fall Squash, Crisp Sage, Baby Kale, Caramelized Onions, Hazelnuts <i>Trinitas Chardonnay – Creamy apple, vanilla, medium body. 3oz / \$7</i>	32		<i>Tomahawk Steak 32oz</i> 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. \$96</i>

SIDES

<i>Lobster Mac & Cheese</i> Butter Poached Claw & Knuckle Lobster, Gruyere Fondue, Tarragon Pangrattato	24	<i>Roasted Acorn Squash</i> GF VG Brown Butter, Pomegranate, Sage	10
<i>Whipped Potatoes</i> GF VG KE Roasted Garlic, European Butter	9	<i>Rosemary Fries</i> GF Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing	9



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.