

STARTERS & SALADS

Roasted Pumpkin & Ginger Soup VE Thai Curry, Black Forbidden Rice, Squash, Herbs	12	Duck & Goat Charcuterie 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
Tuna Poke 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	Pork Belly Wraps GF DF KE Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili	25
Fig & Burrata VG Honey, Pistachio Oil, Toasted Pistachios, Fresh Market Figs, Arugula, Grilled Artisan Seeded Bread	18	Spicy Little Gems Gem Lettuce, Spiced Breadcrumbs, Parmigiano Reggiano, Harissa-Garlic Dressing <i>Silverado Sauvignon Blanc – Zesty citrus, herbal snap. 3oz / \$7</i>	17
Parker House Rolls VG Turkish Chili-Lime Butter, European Salted Butter	19	Harvest Apple Salad GF VG Arugula, Market Apples, Aged White Cheddar, Endive, Radicchio, Marcona Almonds, Snipped Herbs, Cider Honey Vinaigrette	17
Grazing Board VG Hummus, Chili Crisp, Baby Vegetables, Grilled Flatbread, Labneh	19		

HOLIDAY SPECIALS

STARTERS		ENTRÉES		SIDES	
Baked Brie Tart Almond Honey Butter, Thyme Roasted Pear	18	Braised Lamb Shank Cassoulet Cranberry Gremolata, Cranberry Beans, Bacon Rasher	42	Potato Leek Gratin	14
Chestnut Apple Soup Truffle Cream, Nueske Ham	15	Smoked Maple Leaf Farms Duck Breast Parsnip Purée, Parsnip Chips, Persimmon Coulis	42	Creamy Spinach & Artichoke Pecorino Cheese	12
				Chermoula Sweet Potato Roasted Baby Sweet Potato, Laneh, Cranberry	12

ENTRÉES

LAND & SEA				DINNER FOR TWO <i>Limited Availability</i>	
Grilled CAB 8oz Filet GF Potato Pave, Wild Mushrooms, Creamy Peppercorn Sauce <i>Daou Cabernet Sauvignon – Blackberry, cassis, smooth tannins. 3oz / \$7</i>	60	Piri Piri Grilled Salmon GF KE Silky Yam Purée, Orange-Date Salad, Market Vegetables, Snipped Herbs	34	Tomahawk Steak 32oz	145
Lōrea Burger 8oz Wagyu, Cheddar, Baby Kale, Cured Tomatoes, Avocado, Black Pepper Bacon, Giardiniera, Brioche Bun, Rosemary Fries	32	Seared Scallops GF KE Cauliflower Variations, Pickled Golden Raisins, Cilantro, Baby Kale <i>La Chablisienne Chablis – Lemon, chalk, saline. 3oz / \$8</i>	46	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>	
Fresh Orecchiette Pasta 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				

SIDES

Lobster Mac & Cheese Butter Poached Claw & Knuckle Lobster, Gruyere Fondue, Tarragon Pangrattato	24	Roasted Acorn Squash GF VG Brown Butter, Pomegranate, Sage	10
Whipped Potatoes GF VG KE Roasted Garlic, European Butter	9	Rosemary Fries 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.