

STARTERS & SALADS

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

THANKSGIVING SPECIALS 🍁

STARTERS		ENTRÉE		SIDES	
<i>Lobster Pot Pie</i>	32	<i>Turkey Dinner</i>	45	<i>Cornbread Stuffing</i>	12
Maine Lobster, Fennel, Sea Beans, Heirloom Carrots, Lobster Bisque		Grilled Turkey Breast, Smoked Thighs, Cornbread Stuffing, Cranberry Relish, Sage Gravy		Turkey Confit	
<i>Short Rib Raviolo</i>	24			<i>Sweet Potato Purée</i>	12
Braised Short Rib, Pumpkin Nage, Creme Fraiche, Pepita-Sage Gremolata				Meringue, Roasted Pecans, Sage	
				<i>Green Bean Casserole</i>	12
				Haricot Verts, Wild Mushrooms, Mushroom Bisque, Crispy Shallots	

ENTRÉES

LAND & SEA				DINNER FOR TWO <i>Limited Availability</i>	
<i>Grilled CAB 8oz Filet</i> GF	60	<i>Piri Piri Grilled Salmon</i> GF KE	34	<i>Tomahawk Steak 32oz</i>	145
Potato Pave, Wild Mushrooms, Creamy Peppercorn Sauce		Silky Yam Purée, Orange-Date Salad, Market Vegetables, Snipped Herbs		Garlic Whipped Potatoes, Grilled Asparagus, Gruyere Popovers	
<i>Daou Cabernet Sauvignon – Blackberry, cassis, smooth tannins.</i> 3oz / \$7		<i>Seared Scallops</i> GF KE	46	Paired with (3) Lōrea Signature Sauces: L-1, Creamy Peppercorn, Chimichurri	
<i>Lōrea Burger</i>	32	Cauliflower Variations, Pickled Golden Raisins, Cilantro, Baby Kale		<i>Prisoner Cabernet – Dark fruit, cocoa, full mouth-feel with lengthy balanced finish.</i> \$96	
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				
Roasted Wild Mushrooms, Mushroom Tea, Fall Squash, Crisp Sage, Baby Kale, Caramelized Onions, Hazelnuts					
<i>Trinitas Chardonnay – Creamy apple, vanilla, medium body.</i> 3oz / \$7					

SIDES

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



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.