

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		

FESTIVE SPECIALS

STARTERS	ENTRÉES	
<i>Snake River Farms Beef Carpaccio</i> 32 Parmesan Aioli, Black Truffle, Crostini	<i>Lobster Carbonara</i> 38 Bucatini, Guanciale, Lobster Bisque, Creme Fraiche, Cured Egg Yolk, Breadcrumbs	<i>Pistachio Crusted Rack of Lamb</i> 65 Savory Sundried Tomato Bread Pudding, Winter Squash, Lamb Jus
<i>Santa Barbara Uni & Caviar</i> 38 Uni Sabayon, Golden Osetra Caviar, Toasted Brioche	<i>John Dory</i> 42 Tangerine Nage, Poached Radish, Poached Fennel, Buddha Hand	

ENTRÉES

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

SIDES

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