



ORANGE COUNTY RESTAURANT WEEK

BREAKFAST MENU

AVAILABLE MARCH 3 - 14, 2026
\$25 PER PERSON

FIRST COURSE

Sliced Fruit Plate **GF VG**

Assorted Melon, Pineapple

SECOND COURSE

Choose One:

Eggs Any Style

Two Cage-Free Eggs Any Style, Crushed & Crispy Potatoes, Choice of Breakfast Protein, Choice of Toast

Avocado Toast **VG DF**

Grilled Artisan Bread, Smashed & Sliced Avocado, Tomato Jam, Arugula, Radish, Soft-Poached Cage-Free Eggs

Breakfast Burrito

Three Scrambled Cage-Free Eggs, Birria, Pepper Jack Cheese, Tater Tots, Avocado, Lime Crema, Salsa Quemada



GF–Gluten Free **VG**–Vegetarian **VE**–Vegan **DF**–Dairy Free

Split plate fee of \$4 will apply.

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



ORANGE COUNTY RESTAURANT WEEK

LUNCH MENU

AVAILABLE MARCH 3 - 14, 2026

\$35 PER PERSON

FIRST COURSE

Choose One:

Roasted Pumpkin & Ginger Soup **VE**

Thai Curry, Black Forbidden Rice, Squash, Herbs

Spicy Little Gem Salad

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

SECOND COURSE

Choose One:

KFC Chicken Sandwich

Gochujang Glazed Chicken Thigh, Kimchee, Salted Cucumber, Potato Bun, Rosemary Fries

Grilled Market Fish Tacos (2) **GF**

Crisp Cabbage, Avocado, Salsa, Lime Crema, Salsa Quemada, Tortilla Chips

Turkey Sandwich

Roasted Turkey Breast, Bacon, Cheddar, Heirloom Tomato, Gem Lettuce. Chipotle Aioli, Seeded Grain Bread, Rosemary Fries



GF–Gluten Free **VG**–Vegetarian **VE**–Vegan **DF**–Dairy Free

Split plate fee of \$4 will apply.

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



ORANGE COUNTY RESTAURANT WEEK

DINNER MENU

\$45 PER PERSON

FIRST COURSE

Choose One:

Roasted Pumpkin & Ginger Soup **VE**

Thai Curry, Black Forbidden Rice, Squash, Herbs

Spicy Pork Gyoza **DF**

Fermented Black Bean, Crispy Garlic, Chili Oil, Radish

Spicy Little Gem Salad

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

SECOND COURSE

Choose One:

Fresh Orecchiette Pasta **VE**

Roasted Wild Mushrooms, Mushroom Tea, Fall Squash, Crisp Sage, Baby Kale, Caramelized Onions, Hazelnuts

Piri Piri Grilled Salmon **GF KE**

Silky Yam Purée, Orange-Date Salad, Market Vegetables, Snipped Herbs

Lorea Burger

8oz Wagyu, Cheddar, Baby Kale, Cured Tomatoes, Avocado, Black Pepper Bacon, Giardiniera, Brioche Bun, Rosemary Fries

THIRD COURSE

Mini Carrot Cake

Cream Cheese Icing, Glazed Walnuts



GF—Gluten Free **VG**—Vegetarian **VE**—Vegan **DF**—Dairy Free **KE**—Keto Friendly

Split plate fee of \$4 will apply.

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