

STARTERS & SALADS

Roasted Pumpkin & Ginger Soup VE	12
Thai Curry, Black Forbidden Rice, Squash, Herbs	
Tuna Poke DF	28
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>	
Spicy Pork Gyoza DF	18
Fermented Black Bean, Crispy Garlic, Chili Oil, Radish <i>Silverado Sauvignon Blanc – Zesty citrus, herbal snap. 3oz / \$6</i>	
Hiramasu Tartare DF KE	22
Japanese Yellowtail Kingfish, Cold Smoked Dashi, Radish, Sea Beans, Gooseberries	

Fig & Burrata VG	18
Honey, Pistachio Oil, Toasted Pistachios, Fresh Market Figs, Arugula, Grilled Artisan Seeded Bread	
Spicy Little Gems	17
Gem Lettuce, Spiced Breadcrumbs, Parmigiano Reggiano, Harissa-Garlic Dressing <i>Silverado Sauvignon Blanc – Zesty citrus, herbal snap. 3oz / \$7</i>	
Harvest Apple Salad GF VG	17
Arugula, Market Apples, Aged White Cheddar, Endive, Radicchio, Marcona Almonds, Snipped Herbs, Cider Honey Vinaigrette	
“Yes Chef” A True Chef’s Creation	MK
<i>Allow our culinary team to surprise & delight you with a dish born from pure inspiration, crafted with seasonal ingredients, artistry & passion. No two creations are the same, allowing you to taste Chef’s imagination on a plate.</i>	

SHAREABLES

Parker House Rolls VG	19
Turkish Chili-Lime Butter, European Salted Butter	
Duck & Goat Charcuterie	32
Duck Prosciutto, Rilette, Smoked Duck Breast, Goat Bavarois, 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>	
Grazing Board VG	19
Hummus, Chili Crisp, Baby Vegetables, Grilled Flatbread, Labneh	
Pork Belly Wraps GF DF KE	25
Braised Pork Belly, Bibb Lettuce, Cucumber, Radish, Pickled Carrots, Cilantro, Mint, Basil, Chili	

OSHIKUSHI

Lōrea's version of crispy sushi rice. Each creation brings the artistry of the sea to every bite, with creative toppings, toasted Nori and house barrel-aged tamari.
(3) Pieces for \$18, or (6) Pieces for \$30

Spicy Tuna GF DF	Surf & Turf GF DF
Gochujang, Kewpie, Crispy Shallot	Crab, Wagyu Beef, Avocado, Crisp Garlic, Fermented Black Bean
Pacific Salmon GF DF	
Cucumber, Pickled Carrot, Avocado	
Sea DF	Earth GF DF VE
Shrimp Tempura, Cucumber, Sunomono, Avocado	Maitake Mushroom, King Trumpet Mushroom, Scallions

ENTRÉES

LAND & SEA

Grilled CAB 8oz Filet GF	65
Potato Pave, Wild Mushrooms, Creamy Peppercorn Sauce <i>Daou Cabernet Sauvignon – Blackberry, cassis, smooth tannins. 3oz / \$7</i>	
Prime Steak Frites GF	68
12oz NY Strip, Hasselback Potato, Grilled Heirloom Tomato, Chimichurri	
Lōrea Burger	32
8oz Wagyu, Cheddar, Baby Kale, Cured Tomatoes, Avocado, Black Pepper Bacon, Giardiniera, Brioche Bun, Rosemary Fries	
Fresh Orecchiette Pasta 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>	

Grilled Chicken Panzanella	34
Citrus-Brined Half Chicken, Polenta Croutons, Haricots Verts, Frisée, Dried Cranberries, Arugula, Warm Bacon Vinaigrette	
Piri Piri Grilled Salmon GF KE	34
Silky Yam Purée, Orange-Date Salad, Market Vegetables, Snipped Herbs	
Seared Scallops GF KE	52
Cauliflower Variations, Pickled Golden Raisins, Cilantro, Baby Kale <i>La Chablisienne Chablis – Lemon, chalk, saline. 3oz / \$8</i>	
Farmer’s Market Fish	MK
Chef’s Seasonal Accompaniments	

DINNER FOR TWO *Limited Availability*

Whole Fried Fish GF	75
Two-Pound Market Fish, Gochujang Glaze, Sushi Rice, Mango Salad, Cilantro, Mint, Sesame <i>Drylands by Kim Crawford – Crisp and herbaceous with fruit notes for a balanced finish. \$55</i>	
Tomahawk Steak 32oz	245
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

Lobster Mac & Cheese	24	Rosemary Fries GF	9
Butter Poached Claw & Knuckle Lobster, Gruyere Fondue, Tarragon Pangrattato		Duck Fat Drizzle, Maldon Sea Salt, Buttermilk Herb Dressing	
Whipped Potatoes GF VG KE	9	Charred Broccolini GF VE KE	10
Roasted Garlic, European Butter		Tahini Vinaigrette, Sumac, Crispy Chickpeas, Mint	
Roasted Acorn Squash GF VG	10	Short Rib Fried Rice GF	18
Brown Butter, Pomegranate, Sage		Ginger, Scallions, Egg, Carrots, Peas	



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.