



THE LOREN

BERMUDA

Restaurant Week

\$69.00 plus 17% gratuities

STARTER

Local Butternut Soup | V
Tuckers Farm Goat Cheese, Sourdough

Quinoa Salad | VG, GF
Avocado, Mango, Cucumber, Celery, Tomato, Balsamic

Wadson Farm Chicken Croquettes
Farm Greens, Smoked Tomato Sauce

ENTRÉE

Gnocchi Carbonara | V
Parsley, Pancetta, Parmigiano Reggiano

Fisherman's Catch | GF
Celeriac & Fennel Purée, Braised Lentils
Confit Lemon

Short Rib Rossini
Braised Short Rib, Brioche, Mushroom
Duxelle, Foie Gras Mousse, Red Wine Jus

DESSERT

Sticky Date Pudding
Spiced Toffee Sauce, Rum-Caramelized
Pineapple, Vanilla Ice Cream

Pistachio Basque Cheesecake | GF
Orange Compote, Almond, Local Berries

COCKTAILS | 17

Ocean Hills Spritz
Bacardi Superior Rum, Pineapple,
Lime, Prosecco

Loren Gin Collins
Tanqueray Gin, Lemon, Cane Sugar, Soda

THE LOREN ROOTS IMPERATIVE
is to regenerate the earth to help us give back to the world more than we take from it.
We'll achieve this by acquiring over 50,000 Bio-diverse acres and planting
10 million hardwood trees consuming over ten times the carbon dioxide we produce.
A 2% contribution will be added to your bill—a small amount towards helping make a very big difference.

A 20% service charge will be automatically added to parties of 8 or more.

Eating raw or undercooked fish, shellfish, eggs, or meat may increase the risk of food borne illnesses.
If you have a food allergy, please notify us.