

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 a reforestation non-profit created 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.