

The Pink Beach Club

Dinner Menu

For the Table

- Mezze – Choice of two or four with Homemade Naan & Crudit  | 19 / 25 **V**
Hummus | Baba Ghanoush | Tzatziki | Whipped Feta | Marinated Artichokes
- Half Dozen Oysters – Red Wine Mignonette, Cocktail Sauce, Lemon | 32 **GF**
- Jumbo Lump Crab Gratin – Hollandaise, Grilled Baguette | 25
- Bermuda Spicy Tuna Roll – Cucumber, Spicy Mayo | 20
- The Loren Dragon Roll – Crispy Fried Shrimp, Avocado, Tobiko | 24
- Preservation Plate – Chef's Selection of Cured Meats & Cheese | 34

Starters

- The Loren Fish Chowder – Rockfish Confit, Blistered Tomatoes | 18 **GF**
- Port Braised Pear - Baby Kale, Endive, Gorgonzola, Walnut, Balsamic | 18 **V, GF, N**
- Roasted Beetroot – Goat Cheese Croquettes, Granola, Arugula, Sherry Vinaigrette | 20 **V, N**
- Crispy Pork Belly – Butternut Puree, Quince, Apple & Cranberry Compote | 22 **GF**
- Chili Lime Octopus – Chorizo, Onion, Arugula, Romesco Sauce | 24 **GF, N**

- V** – Vegetarian
GF – Gluten Free
N – Contains Nuts

Entrees

- Roasted Cauliflower – Loquat Tempeh, Olive Tapenade, Pepitas, Bean & Tomato | 32 **V, GF, N**
- Pumpkin Ravioli – Mushroom, Spinach, Pecan, Sage Brown Butter | 30 **V**
- Diver Sea Scallops – Saffron Risotto, Tomato, Edamame, Carrots, Parmesan, Orange | 42 **GF**
- Fisherman's Catch – Roasted Broccolini, Red Pepper Sauce | MP **GF**
- Sourdough Crusted Rockfish – Potato, Bok Choy, Carrot Ginger Broth | 46
- Pan Seared Red Snapper – Parsley Marble Potato, Lime Gel,   la Dugl r  | 44 **GF**
- Apricot & Pistachio Stuffed Chicken – Potato Mousseline, Brussels, Shimeji Ragu | 42 **GF**
- Grilled Lamb Rack - Eggplant Compote, Peperonata, Mint Jus | 56 **GF**
- Land & Sea – Filet Mignon, Spiny Lobster, Potato Mille Feuille, Carrots, Veal Jus | 58 **GF**
- Daily Butcher's Cut – Grape Tomatoes, Peppercorn Sauce | MP **GF**

Sides

- Delicata Squash – Caramelized Onion, Spiced Cashew | 15 **V, GF, N**
- Roasted Harissa Carrots – Cumin Dill Yogurt | 12 **V, GF**
- Brussel Sprouts – Brown Sugar, Pancetta | 14 **GF**
- Mashed Potato – Chives | 12 **V, GF**
- Mac & Cheese – Garlic Herb Breadcrumbs | 15 **V**
- Fries and Aioli – Parmesan cheese | 12 **V**



The Loren Roots Initiative 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 biodiverse acres and planting 10 million hardwood trees consuming over ten times the carbon dioxide we produce. A **voluntary 2% contribution** will be added to your bill - a small amount towards helping make a very big difference.

All prices are subject to 17% Gratuities