



Among its many other attributes, the Loren Hotel is a destination for ambrosial dishes that tell a story – our story, one that is fueled by passion and imbued with a desire to promote local agriculture and a sustainable food system.

To the greatest extent possible, we source our ingredients from local farms and on-island partners that we know and trust.

Our love for the changing seasons inspires us to craft menus that transform along with the weather.

As a portion of these ingredients is sourced from the New England area of the United States, our menus reflect both the seasonality of their local produce as well as our own here on Island.

By practicing this local, sustainable mindset, we support our communities and create meaningful, lasting relationships, manifested in the food that we serve. We recognize that local, seasonal foods are the most delicious, and source ingredients from local partners who practice sustainable food production.

### **Starter**

The Loren Fish Chowder | 13  
Rockfish Confit, Micro Greens

Charred Carrot Salad | 15  
Quinoa, Golden Raisin, Hummus, Green Tahini

Roasted Squash Salad | 16  
Whipped Burrata, Pumpkin Seeds,  
Maple Vinaigrette

Pan Seared Diver Sea Scallops | 20  
blistered grapes, pumpkin seeds, oyster mushroom, foie sabayon

Crispy Brussel Sprouts & Beet Salad | 15  
Crispy Quinoa, Yuzu Soy

Potato Latke | 21  
Hand carved Grilled Hanger Steak & Crispy Potato Latke, Onion Jam

"Pink" Peppercorn Crusted Beef Carpaccio | 19  
Marinated Artichokes,  
Baby Arugula, Pecorino Romano

Lobster Sausage | 24  
Tagliatelle, Chardonnay Emulsion

Kale and Caramelized NY State Apple Salad | 15  
Butternut Squash, Cranberry, Pecans, Maple Vinaigrette



## Entrée

Squash Ravioli | 34  
Braising Greens, Apple Cider Cream

Bermuda Onion Risotto | 32  
Roasted Mushrooms, Leeks, Pumpkin, Mushroom Cabernet Glace

Bermuda Lobster Gnocchi | 48  
Bermuda Mushrooms, Sea Beans, Tarragon Lobster Buerre Blanc

Sourdough Crusted Rockfish | 44  
Safran Potato, Fennel Confit, Spirulina Champagne Emulsion

Loren Carbonara | 35  
Bermuda Pig Lardons, Kale, Tagliatelle

Pork Ragu | 38  
House made Pappardelle, Riesling Pork Jus

Hudson Valley Duck | 40  
Pan Seared Duck Breast, Duck Confit Cannoli, Braised Greens, Mulberry Demi

Wadson's Farm Chicken Roulade | 36  
Roasted Pumpkin & Kale, Potato Puree, Red Wine Chicken Jus

Red Wine Braised Beef Short Rib | 42  
Tumbleweed Cheddar Infused Grits, Charred Greens Beans, Truffle Oil

12OZ Dry Aged NY Strip | 54  
Potato Mille-Feuille, Blue Cheese Creamed Spinach, Red Wine Demi

Petit Fillet of Beef & Grilled Shrimp | 48  
Red Wine Braised Lentils, Sweet Potato, Bermuda Pig Lardons

## Sandwiches

Served with French Fries & Pickled Vegetables

The Pink Burger | 26  
Hanger Brisket Blend, Aged Cheddar, Bacon & Onion Jam

The Impossible Burger | 22  
Braised Kale, Tomato Jam

Crispy Fish Sandwich | 24  
Local Catch, Tarragon Aioli, Slaw

**Our Vendors; Grains;** Wild Hives, Jansal Valley, **Produce;** Wadson's Farm, Sid Wainer, Swazlowski Potato Farm, Tuckers Point Backyard Farms, **Fish;** Bermuda Local Fisherman, **Chicken & Poultry;** Wadson's Farm, **Duck;** Hudson Valley NY, **Beef;** DeBragga New York's Butcher, **Pork;** Wadson's Farm Bermuda Hogs, Gloucester Old Spot Hogs Upstate NY, Berkshire/Duroc Hogs, Niman Ranch, **Deli Meats;** Preservative Free, **Dairy;** Dunkley's Dairy, **Cheese;** Old Chatham, Tuckers Point, Jasper Hill, Hawthorne Valley, 5 Spoke, **Cage-Free Eggs;** Wadson's Farm

All Prices are subject to 17% Gratuities