

The Pink Beach Club Dinner Menu

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.

Dinner Rolls & Salted Butter

Assorted Dinner Rolls

For the Table

Citrus & Herbs Marinated Olives | 12
Carolina Shrimp Spring Roll – Mango Salsa | 21
Serrano Ham Croquettes – Garlic Aioli | 18
Steak Frites – Grilled Hanger Steak, Potato Latke, Red Onion Jam | 20
Tuna Nachos – Seared Rare Ahi Tuna, Wakame, Ponzu, Wonton | 21
Preservation Plate – Chef's Selection of Cured Meats & Cheese | 28

Starters

The Loren Fish Chowder – Rockfish Confit, Blistered Tomatoes | 16
Delicate Squash & Burrata – Kale, Pumpkin Seeds | 16
Roasted Beets – Arugula, Fennel, Goat Cheese Bonbons | 17
Pan Seared Sea Scallops – Blister Grapes, Oyster Mushroom, Foie Sabayon | 22
Local Greens & NY State Apple Salad – Pomegranate, Walnuts, Maple Vinaigrette | 15
Pink Peppercorn & Turmeric Crusted Beef Carpaccio – Artichokes, Arugula, Pecorino | 22

Pasta

Butternut Squash Ravioli – Braised Greens, Pine Nuts, Sage Cream | 34
Lobster Gnocchi – Local Lobster, Mushrooms, Sea Beans, Lobster Butter | 46
Seafood Fettuccine – Rockfish, Scallops, Carolina Shrimp, Roasted Tomatoes, Broccoli Rabe, Chardonnay Emulsion | 48
Pork Ragu – Pappardelle, Brussel Sprout Leaves, Squash, Riesling Jus | 40

Entrees

Red Wine Braised Beef Short Rib – Black Lentils, Sweet Potato, Lardons, Green Beans | 44
Teenage Carrots & Ancient Grains – Quinoa, Faro, Pumpkin Puree, Oyster Mushroom, Beets | 34
Sourdough Crusted Rockfish – Crispy Fingerling Potatoes, Bok Choy, Carrot Ginger Sauce | 46
Pan Seared Lionfish – Parsnip Pillow, Sea Beans, Lemon Beurre Blanc | 42
Pan Roasted Half Chicken – Polenta, Mushrooms & Kale, Red Wine Jus | 40
Chefs Daily Cut Steak – Kale Gratin, Potato Mille Feuille, *Herb Butter* | MP
Bermuda Lobster & Prosciutto Barded Filet Mignon – Tarragon Poached Local Lobster, Whipped Potatoes, Lobster Butter | 52
Lamb Wellington – Root Vegetable Mousseline, Braised Greens, Demi-Glace | 45

Sides

Crispy Cauliflower – Alabama White BBQ | 14
Mac & Cheese – Gruyere, Aged Cheddar, Pecorino Sourdough Herb Crust | 14
Charred Brussel Sprouts – Quinoa, Yuzu Soy | 12
Forest Mushrooms & Leeks – Truffle Oil | 14
Roasted Butternut Squash – Spiced Cashews, Sage | 13
Broccoli Rabe – Lemon & garlic Confit | 12

Desserts | 14

Profiteroles – Pistachio Ice Cream, Chocolate Ganache
Chocolate Hazelnut Mousseline – Crème Anglaise
Pumpkin Panna Cotta – Peanut Brittle, Cranberry
Ice Cream Selection – Vanilla Bean Ice Cream, Mint Chocolate Chip, Pecan Rum, Chocolate, Pistachio

All prices are subject to 17% Gratuities