



DINE OUT **LONG BEACH**

**RESTAURANT
WEEK 2.0**

February 19-25, 2017

GAZETTE NEWSPAPERS

GRUNION • DOWNTOWN • UPTOWN

www.gazettes.com

BRUNCH

\$20 Per Person

no shared plates or substitutions

APPETIZER

— choose one —

Biscochito Donuts

served with fresh *crème anglaise*

Blueberry Coffee Cake

Served with blueberries and fresh whipped cream

ENTREE

— choose one —

Blue Corn Piñon Pancakes

piloncillo syrup, berry compote

Chilaquitas Roja

two sunny-side up eggs

Green Chile Panxa Burger

8 oz. beef patty, hatch green chile, queso Oaxaca,
lettuce, tomato, pickled onion

Items are cooked to order and may be served raw or undercooked.
Eating raw or undercooked meats, seafood, or eggs may increase your risk of food borne illness.



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DINNER

\$40 Per Person

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APPETIZER

– choose one –

Potato-Cheddar Pancakes

hatch green chile-apple chutney, crema

Farmer's Cobb

mixed greens, egg, anasazi beans, charred summer corn, tomatoes, applewood bacon, Farm Lot 59 herbs, creamy hatch-chile ranch

Ceviche Mixto

whitefish, pico de gallo, pepitas

ENTREE

– choose one –

Chimayó Pozole

choice of chicken, beef or pork; pickled slaw, radish, onion, cilantro, grilled bread

Stacked Enchiladas

choice of short rib, chicken, or pork; chimayó, hatch green chile or christmas chile

Burrata & Pork Adovada

choice of tortillas or grilled bread black beans, pickled vegetables, salsa

DESSERT

– choose one –

Chocolate Gâteau

cherries, whipped coconut cream, almonds

Biscochito Donuts

served with fresh crème anglaise

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