



# DINE-OUT LONG BEACH 2021 EXCLUSIVE MENU

3 - COURSES \$40



## FIRST COURSE

Select One

### BLUE CHEESE WEDGE SALAD

Iceberg lettuce, bacon, onion, tomato

-or-

### MUSHROOM SPRING ROLLS

Cabbage, carrot & rice noodles with peanut sauce

-or-

### ROASTED BRUSSEL SPROUTS

Soy sauce, sesame seeds, lemon, chili pepper

## SECOND COURSE

Select One

### CURRY MAC 'N CHEESE

Mild Japanese curry, mozzarella, parmesan

Add Brisket \$5

Suggested Wine Pairing: Louis Guntrum Riesling \$12 / Opolo Mtn. Zin \$15

-or-

### BBQ HIBISCUS FLATBREAD

Dried hibiscus, BBQ Sauce, candied jalapeno, pickled onions

Suggested Wine Pairing: Breca Garnacha \$12

-or-

### STEAK MEDALLION WITH GARLIC SMASHED POTATOES

Sirloin, herb butter, potato, garlic

Suggested Wine Pairing: Kokomo Cabernet \$15

## THIRD COURSE

Select One

### GINGER CREME BRULEE

-or-

### BUNUELOS & ICE CREAM

Bunuelo crisps, vanilla ice cream, berries, Mexican chocolate sauce

## FEATURED COCKTAIL \$9

The Bee's Knees: Gin, Honey Simple Syrup, Lemon

## FEATURED WINE FLIGHT \$18

Specialty flight of 3 wines

## IMAGINARY CHEESE PLATE - \$3

Our Imaginary cheese plate is satisfying and have zero calories. Though they are *imaginary* they do **have a real impact**, yet cost very little cheddar. All proceeds benefit the California Restaurant Association's non-profit Restaurants Care, which provides relief and stability to California restaurant owners and workers in-need. Visit [restaurantscare.org](http://restaurantscare.org)