



DINE OUT
**LONG
BEACH**

**RESTAURANT
WEEK 2.0**
FEB 24 - MAR 2, 2019

GRUNION & GAZETTE
www.THEGRUNION.com



3 COURSE MENU FOR 2 - \$30

FIRST COURSE – SELECT ONE

ARUGULA SALAD

Pickled onions, candied nuts, goat cheese, vinaigrette

PAIR WITH LAGUNA CHARDONNAY – \$4 / \$12 / \$42

BUFFALO CAULIFLOWER

Roasted cauliflower, panko, buffalo sauce. House blue cheese

PAIR WITH GEWURTZTRAMINER – \$4 / \$10 / \$36

STRAWBERRY JALAPENO JAM

House made jam, goat cheese, baguette

PAIR WITH LOUIS GUNTRUM RIESLING – \$4 / \$13 / \$45

HERBED MEATBALLS WITH ROMESCO

Spiced herbed meatballs with house romesco sauce

PAIR WITH La STORIA ZINFANDEL – \$4 / \$14 / \$48

SECOND COURSE – SELECT TWO

PORK BELLY GRILLED CHEESE

Grueyere, manchego, pork belly, olive tapenade

PAIR WITH TALBOTT PINOT NOIR – \$4 / \$13 / \$45

FLATBREAD

Select from: Artichoke, Pesto Mushroom, Italian Meat, Margherita

THIRD COURSE – SELECT ONE

GF SKILLET COOKIE – SEASONAL CRISP – BLACK BERRY COMPOTE & ICECREAM

SUBSTITUTE A GLASS OF RUBY PORT OR ORANGE MUSCAT FOR \$5

FEATURED COCKTAILS

LONG BEACH FIZZ

Jardesca white Aperativa, orange, mint, sparkling float - \$8

FIERY SONOMA MULE

Jardesca red Aperativa, fiery ginger beer, mint - \$8

FEATURED WINE TASTING

4 TASTES FOR \$18

PRICING DOES NOT INCLUDE TAX AND GRATUITY AND WILL BE CHARGED IN ADDITION