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**Dine Out Long Beach Lunch Menu**

**February 23th – 29th**

**Snacks**

**Albacore Tostada** - orange pepper, Sriracha mayo, Japanese dressing, cilantro, avocado

**Seasonal Salad**

**Seasonal Vegan Soup**

**Chicken Liver Toast** – shallot marmalade

**Plates**

**House Made Agnolotti** – herb ricotta filling,

butternut squash, sage, brussel petals, parmesan

**Pork Cheek Adobo** – garlic fried rice, chimichurri,

crispy shallots

**Faroese Salmon** – seasonal preparation

**Hanger Steak** – porcini peppercorn rub, roasted mushrooms, truffle potato puree, watercress (add 10)

**Dessert**

**Sorbet**

**or**

**Tropical Verrine**

3 course prix fixe restaurant week menu 20

(select one item in each section)

Menu is subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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**Dine Out Long Beach Dinner Menu**

**February 24th – 29th**

**First Course**

**Albacore Tostada** - orange pepper, Sriracha mayo, Japanese dressing, cilantro, avocado

**Seasonal Salad**

**Seasonal Vegan Soup**

**Chicken Liver Toast** – shallot marmalade

**House Soft Egg Raviolo** – guanciale, parmesan, brown butter

**Pork Cheek Adobo** – garlic fried rice, chimichurri, crispy

**Main Couse**

**House Made Agnolotti** – herb ricotta filling, butternut squash, sage, brussel petals, parmesan

**Romesco Rubbed Chicken** – smoked chick peas, roasted vegetables, chicken jus

**Duck Breast** – red wine poached pear, warm spices, polenta

**Faroese Salmon** – yogurt marinade, curried lentil puree, grilled vegetable, gremolata

**Hanger Steak** – porcini peppercorn rub, roasted mushrooms, truffle potato puree, watercress (add 10)

**Dessert**

**Sorbet**

**or**

**Tropical Verrine**

3 course prix fixe restaurant week menu 40

 (select one item in each section)

Menu is subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or

unpasteurized milk may increase your risk of foodborne illness.