

Dine Out Long Beach Menu 2022 February 18th - 28th

First Course

Snacks

Albacore tostada with Japanese Dressing / Goat Cheese Toast with seasonal fruit / Roasted Brussel Sprouts with Korean chili and peanuts

Second Course

Hamachi Crudo - calamansi, ponzu pearls, Asian pear, jalapeno, avocado, puffed rice or Pork Cheek Adobo garlic fried rice, chimichurri

Main Course

Scottish Salmon - mushroom risotto, rapini, gremolata or Bone Marrow Flat Bread - mornay sauce, shallot marmelade, red wine sauce or

Remix Burger - House made brioche bun, burrata, herb aioli, tomato bacon jam, Chili pickles, greens, fries

Dessert

Tropical Panna Cotta - coconut, macadamia nuts, tropical fruit, ube ice cream, mango sorbet

4 course prix fixe menu 40

Imaginary Ice Cream \$3 100% of proceeds go to California Restaurant Association's Care Fund



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



Dine Out Long Beach Menu 2022 February 18th - 28th

First Course

Snacks

Albacore tostada with Japanese Dressing / Goat Cheese Toast with seasonal fruit / Roasted Brussel Sprouts with Korean chili and peanuts

Second Course

Hamachi Crudo - calamansi, ponzu pearls, Asian pear, jalapeno, avocado, puffed rice or Pork Cheek Adobo

garlic fried rice, chimichurri

Main Course

Scottish Salmon - mushroom risotto, rapini, gremolata

Bone Marrow Flat Bread - mornay sauce, shallot marmelade, red wine sauce

or

Remix Burger - House made brioche bun, burrata, herb aioli, tomato bacon jam, Chili pickles, greens, fries

Dessert

Tropical Panna Cotta - coconut, macadamia nuts, tropical fruit, ube ice cream, mango sorbet

4 course prix fixe menu 40

Imaginary Ice Cream \$3 100% of proceeds go to California Restaurant Association's Care Fund



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