



SELECT ONE ITEM FROM EACH COURSE

First Course

ARUGULA AND MIXED BABY BEET GF VG

oven roasted beets, wild arugula, candied pecans, chevre goat cheese with pink peppercorn and roasted shallot vinaigrette

GRILLED PRAWN AND HEARTS MEDLEY GF

wood roasted whole french prawn, absinthe, chilled tomato, hearts of palm, artichoke hearts

SHELLFISH BISQUE GF

mirepoix, crab, shrimp, lobster

Second Course

POTATO AND PECORINO GNOCCHI

potato gnocchi, garlic, shallot, tomato, haricot verts, shredded pecorino, salsa verde

SIMPLY GRILLED

choice of black cod or wild mexican shrimp grilled with lemon beurre blanc, ponzu brown rice, baby zucchini and squash medley

PAN ROASTED DUCK BREAST GF

okinawa sweet potato cake, grilled asparagus, red wine cherry au jus

FILET & FRITES GF

hickory grilled 6oz petite filet, pomme frites, brandy green peppercorn sauce

Third Course

KABOCHA SQUASH CHEESECAKE GF

roasted kabocha squash, cream cheese, nutmeg, cinnamon, pecan crust, topped with luxardo maraschino cherry

VANILLA CRÈME BRULEE GF

tahitian vanilla bean custard and fresh berries

Cocktails

DUB LUV 17

jameson IPA whiskey, grapefruit, falernum, lime, offshoot escape IPA

2ND STREET SWIZZLE 18

green chartreuse, dr. bird rum, falernum, lime, pineapple, angostura

BEE KIND 17

rayu mezcal espadin, ginger, lemon, honey, laphroig scotch

BEACH BLONDE 12

dorda sea salt caramel cream, lazzaroni amaretto, cream

FRENCH CAP 10

pinot noir, lime, sugar

DINE OUT LONG BEACH

3-COURSE PRIX FIXE MENU \$45++

FEB 18 – 28, 2024

4PM TO CLOSE