



SELECT ONE ITEM FROM EACH COURSE

### *First Course*

#### **SHELLFISH BISQUE** GF

mirepoix, crab, shrimp, langoustine meat

#### **ARUGULA AND MIXED BABY BEETS** GF VG

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

#### **WOOD GRILLED SIMPLY ROMAINE** GF VG

farmer's market baby romaine, olive oil, sea salt, grilled meyer lemon

### *Second Course*

#### **FUSILLONI ALA VODKA**

fusilloni gigante, matchstick zucchini, tomato vodka cream sauce, shaved pecorino cheese, micro greens

#### **SIMPLY GRILLED**

choice of black cod or wild mexican shrimp grilled with lemon beurre blanc, ponzu brown rice, garlic haricot vert

#### **GRILLED CORNISH HEN**

half cornish hen, pan roasted brussels sprout, fingerling potato with spiced apple puree and fig & arugula salad

#### **TACO PLATE**

two shrimp or mahi tacos on corn tortilla, roe sauce, cabbage, and pico de gallo, with ponzu brown rice, black beans, and chips and salsa

### *Third Course*

#### **POACHED PEAR AND MASCARPONE** GF

d'anjou pear, red wine, vanilla bean mascarpone, praline crumble, sweet dark cherry

#### **VANILLA CRÈME BRULEE** GF

tahitian vanilla bean custard and fresh berries

### *Cocktails*

#### **ROESY'S PEARL** 10

gin, almond orgeat, lime, nutmeg

#### **POMEGRANATE MARTINI** 10

pomegranate vodka, house grenadine, curacao, lemon

#### **THE 49er** 10

elijah craig SB bourbon, honey, lemon

#### **SALADO** 16

tequila repo, cherry tomato, lime, jalapeño, sherry, salt

#### **DARK HORSE** 17

rittenhouse rye whiskey, amaro, espresso, chocolate bitters, orange

## **DINE OUT LONG BEACH**

**3-COURSE PRIX FIXE MENU \$45++**

**FEB 18 – 28, 2025**

**4PM TO CLOSE**