



DINE OUT **LONG BEACH**

RESTAURANT &
COCKTAIL WEEK
FEB 18 - 28, 2023
dineoutlongbeach.com

GRUNION & GAZETTE
www.grunionandgazette.com

BO  **beau**
kitchen + roof tap

FIRST COURSE

BO- Beau's Famous Brussels Sprouts

house-cured pancetta + parmesan cheese + balsamic glaze GF*, V*

or

French Onion Soup

Caramelized onions + Swiss cheese + garlic croutons + mozzarella cheese GF*

or

Whipped Burrata Salad

Crispy prosciutto + arugula + pesto + cherry tomatoes + pine nuts + pickled fresno chiles + black garlic balsamic vinaigrette GF*, V*

SECOND COURSE

Norwegian Salmon

Oyster mushroom ragout + pancetta + pistachio + crème fraiche + lemon + dukkah spice GF

Pan Seared Chicken Breast

broccolini + roasted creamer potato + shallot cream sauce GF

Steak Frites

10 oz New York + pommes frites + cognac cream sauce GF*

Mushroom Ravioli

Sautéed mushrooms + truffle cream + crispy shallots V

THIRD COURSE

Rhubarb Bread Pudding

croissant + pistachio + chantilly cream

Lemon Meringue Cake

berry compote

Rhubarb Paloma 13

Lunazul blanco tequila + house-made rhubarb puree + fresno chilies + fresh lime + grapefruit juice + gochugaru

\$55 per person plus tax & gratuity

Please call 562.983.0056 for reservations

A 5% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.