



**RESTAURANT  
WEEK 2.0**  
FEB 25 - MAR 3, 2018

**GRUNION & GAZETTE**  
www.THEGRUNION.com



**\$45 PER PERSON | TAX + GRATUITY ADDITIONAL**

**FIRST COURSE**

*Amuse Bouche*

**SECOND COURSE**

Chef's Choice – Vegetable

**THIRD COURSE**

***Select Your Pasta***

**Tagliatelle**

Laughing Bird Shrimp,  
N'djua, Serrano Chile and Crème Fraiche

**Cavaelli**

Chicken Gizzards, Roasted Beets, Confit Tomatoes, Bianco Sardo

**Chittaro Pomodoro**

Roasted Garlic, Tomatoes, Shallots, Burrata and Oregano

### **Gnocchi**

Roasted Cauliflower, Romesco, Hazelnuts

### **Agnolotti**

Pork Cheek, Chicken Liver, Golden Raisins, Pine Nuts, Roasted Apples

## **FOURTH COURSE**

Chef's Choice – Seasonal Dessert

The Chef's Tasting Menu at Ellie's is designed to awaken the palate. Each person that orders from the Dine Out Long Beach, Restaurant Week 2.0 menu will receive a different Vegetable and Dessert for Courses II and IV. We encourage you to share with one another by passing your plates around the table and enjoying the bounty before you.