FUEGO MENU
for the table - 65 per person

STARTERS
TOM KHA SOUP
crab, peas, tofu, peanuts, curry cornbread
GRILLED K&J STONE FRUIT
smoked burrata, arugula, speck, sourdough
DOUBLE DUCK WINGS
mango-scotch bonnet glaze, crispy plantains

SHELLFISH
gulf shrimp, pacific oyster, king crab | +12 per person

GLOBAL INSPIRATIONS
MORRO BAY BLACK COD
maitake mushrooms, bok choy, chinese black bean
SINALOA CHICKEN
achiote, chilies, sweet potatoes, avocado
SMOKED ST. LOUIS RIBS
american dry rub, sweet and smoky barbecue

PRIME ANGUS BEEF | +12 per person

SIDEKICKS
GRILLED BROCCOLINI
CRAB FRIED RICE
JALAPEÑO CREAMED CORN

DESSERT
AYESHA’S KEY LIME PIE
cinnamon toast crunch, whipped cream

The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness. Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.