



## FUEGO MENU

for the table - 68 per person

### SMALL PLATES

#### **'PEKING' SMOKED PORK BELLY BAO BUNS**

cucumber, scallion, pork rind, bbq-hoisin sauce

#### **SPICY THAI BEEF LETTUCE CUPS** (CBGF)

thai chili & basil, pickled carrot, crispy rice

#### **TRUFFLE CAESAR SALAD** (CBGF)

parmesan cheese, garlic streusel

#### **AYESHA'S FRESH BAKED CORNBREAD**

thai red curry butter

### GLOBAL INSPIRATIONS

#### **WOOD-FIRED ROASTED SALMON** (GF)

asparagus, toasted sesame seed, korean chili glaze, king trumpet mushrooms

#### **CRAB FRIED RICE** (GF)

scrambled eggs, peas, garlic butter, sesame seeds

#### **'SINALOAN' STYLE CHICKEN** (GF)

achiote, chili, sweet potato, avocado, salsa macha

#### **SMOKED ST. LOUIS RIBS** (GF)

american dry rub, sweet and smokey barbecue

#### **SWEET & SOUR BRUSSELS SPROUTS**

fried shallots, soy glaze

add 4oz. filet | +12 per person

### SUGAR RUSH

#### **ROOT BEER 'SMOKE'**

walnut chocolate chip cookie, vanilla ice cream, root beer

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.