

INTERNATIONAL *Smoke*

WOODFIRED STEAK | SEAFOOD | RIBS

NEW YEARS EVE 2021 FUEGO FEAST



chef's family-style tasting
\$120 PER PERSON
beverage experience
\$50 PER PERSON

AMUSE

CAVIAR & CORNBREAD
whipped honey butter

STARTERS (FOR THE TABLE)

GREEN PAPAYA SALAD
shaved cabbage, cucumber, mint, chili, fish sauce

CRISPY IMPERIAL ROLLS
kurobuta pork, pickled daikon, nuoc cham

MAINS (FOR THE TABLE)

WHOLE DUNGENESS CRAB
garlic butter

12oz PRIME NEW YORK STRIP
bloomsdale spinach, whiskey miso steak sauce

SIDES (FOR THE TABLE)

GARLIC NOODLES
egg noodles, toasted peanuts, cilantro

DRY FRIED GREEN BEANS
szechuan peppercorn, hoisin

SUGAR RUSH (FOR THE TABLE)

FRIED BANANAS
vanilla bean ice cream, citrus caramel