

# FUEGO MENU



2 person minimum - \$68 per person

## AMUSE

### FALL HARVEST THAI COCONUT SOUP **GF, VEG**

### AYESHA'S FRESH BAKED CORNBREAD

thai red curry butter

## SMALL PLATES

### FALL HARVEST PEAR AND APPLE **GF**

dino kale, arugula, endive, celery, lomo  
pickled red onion, midnight moon  
tarragon vinaigrette

### BAJA STYLE SEA BASS CEVICHE TOSTADA **GF**

smoked almond, avocado, citrus, cilantro, cumin

### 'PEKING' SMOKED PORK BELLY BAO BUNS

cucumber, scallion, pork rind, bbq-hoisin sauce

## SIGNATURE ENTREES

### AMERICAN BBQ RIBS **GF**

smokey mama bbq sauce

**RIB TRIO **GF**** - \$8pp supplement  
mexican chipotle / korean gochujang

### FRIED BRUSSELS SPROUTS **GF**

tamari caramel, crispy onions

### SCOTTISH WILD ISLE'S PAN SEARED SALMON **GF**

sunchoke & pear puree, fall seasonal vegetables  
chive oil

### 'SINALOAN' STYLE CHICKEN **GF**

achiote, chili, sweet potato, avocado, salsa macha

### FRIED RICE **GF**

scrambled egg, peas, garlic butter, sesame seed

**4<sup>0Z</sup> PRIME FILET **GF**** - \$24pp supplement  
brandy-peppercorn sauce

## SUGAR RUSH

### SUGAR AND SCRIBE KEY LIME TARTLET

**\*Five Course Chef's Tasting Menu also available**

11.6.21

**GF** Gluten Free | **V** Vegan | **CBV** Can Be Vegan | **CBGV** Can Be Gluten Free

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