

FUEGO MENU

CHEF'S FAMILY-STYLE TASTING
85 PER PERSON
DRINK A LIL' BEVERAGE PAIRING
35 PER PERSON



AMUSE

THAI COCONUT SOUP GF

AYESHA'S FRESH BAKED CORNBREAD

thai red curry butter

TOAST OF ROSÉ

prêt-à-boire

napa valley, ca 2018

SMALL PLATES

TRUFFLE CAESAR VEG, CBGF

sweet onion crema, parmesan, garlic streusel

DOUBLE DUCK WINGS GF

mango-habanero glaze, green seasonin'

'PEKING' SMOKED PORK BELLY BAO BUNS

cucumber, scallion, pork rind, bbq-hoisin

SMOKED PILSNER

trumer pils brewery, berkeley, ca

SMOKIN' RIBS

AMERICAN BBQ RIBS GF

smokey mama bbq sauce

WATERMELON & CUCUMBER VEG, CBGF

lime, mint, chiu chow

SIGNATURE RIB TRIO GF

\$8 SUPPLEMENT

mexican chipotle, korean gochujang
american bbq

SIGNATURE ENTRÉES

WOOD-FIRED ROASTED SALMON GF

korean chili glaze, king trumpets, long beans

'SINALOAN-STYLE' MARY'S CHICKEN GF

achiote, chili, sweet potato, avocado, salsa macha

FRIED RICE GF

scrambled eggs, peas, garlic butter, sesame

4oz GRILLED FILET MIGNON GF

\$24 SUPPLEMENT

red wine butter

GLASS OF CABERNET SAUVIGNON

cain 'cuvée nv13', napa valley, ca

SWEET ENDINGS

KEY LIME CRÊPE CAKE

toasted coconut, raspberries, crème anglaise

MUSCAT BEAUMES-DE-VENISE

famille perrin reserve, france 2017

We kindly ask the whole table to participate when ordering the Fuego Menu
GF Gluten-Free | V Vegan | CBV Can Be Vegan | CBGF Can Be Gluten-Free

the consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. kindly inform your server of any allergies or dietary restrictions.