

FUEGO MENU

CHEF'S FAMILY-STYLE PRIX FIXE
\$75 PER PERSON

WINE PAIRING
ADDITIONAL \$32 PER PERSON



*Participation of Whole Table

AMUSE

THAI COCONUT SOUP GF

chili oil

AYESHA'S FRESH BAKED CORNBREAD

thai red curry butter

*contains shellfish

FLAMA ROJA

cava brut-rosat
nv catalonia, spain

FIRST COURSE

ETUDE

pinot gris
2018 carneros, ca

TRUFFLE CAESAR VEG, CBGF

sweet onion crema, parmesan
garlic streusel

DOUBLE DUCK WINGS GF

mango-habanero glaze, green seasonin'

'PEKING' SMOKED PORK BELLY BAO BUN

-\$7 ADDITIONAL PER PERSON-

cucumber, scallion, pork-rind, bbq-hoisin

MAIN COURSE

AMERICAN BBQ RIBS GF

smokey mama bbq sauce

FLEUR DU CAP

cabernet sauvignon
2018, south africa

SIGNATURE RIB TRIO GF

-\$8 SUPPLEMENT-

mexican chipotle, korean gochujang, american bbq

'SINALOAN-STYLE' MARY'S CHICKEN GF

achiote, chili, sweet potato, avocado, salsa macha

FRIED RICE GF

scrambled eggs, peas, garlic butter, sesame

ROASTED SALMON GF

-\$17 ADDITIONAL FOR THE TABLE-

korean gochujang glazed, long bean, mushroom medley

DESSERT

KEY LIME CRÊPE CAKE

toasted coconut, fresh raspberries, crème anglaise

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.