



# FUEGO MENU

for the table | \$85 per person  
beverage pairing | \$32 per person

## Chef's 4-Course Tasting Menu

### FIRST COURSE

#### HAWAIIAN AHI TUNA "ROLL"

fried onions, avocado, serrano chili, whipped yuzu foam

#### BLACK TRUFFLE CAESAR **VEG, CBGF**

sweet onion crema, garlic streusel, truffle vinaigrette

#### DOUBLE DUCK WINGS **GF**

mango habañero glaze, green seasonin'

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

pickled cucumber, scallion, pork rind, bbq-hoisin

*Pago del Cielo, Celeste, Verdejo, Rueda,  
Spain, 2021*

### SECOND COURSE

#### CITRUS ROASTED VERLASSO SALMON

winter citrus, fennel, carrot ginger purée

#### GARLIC FRIED RICE **GF, VEG**

peas, eggs, sesame

### THIRD COURSE

#### CARIBBEAN SPICED CHICKEN **GF**

crispy plantain tostones, black bean, green seasonin'

#### SIGNATURE RIB TRIO **GF**

korean gochujang, american bbq, mexican chipotle

#### PETITE FILET AU POIVRE **GF**

4oz.

**additional +25 per person**

### SIDES

#### CLASSIC MAC **VEG**

american cheese, cheddar, parmesan

#### BRUSSELS SPROUTS **GF**

soy caramel, lime

*La Capilla, Crianza, Tempranillo, Ribera del Duero,  
Spain, 2017*

### DESSERT

#### CINNAMON CHURROS

huckleberry cheesecake, meyer lemon curd

*Contigo Mi Chata  
rumchata cream liqueur, cinnamon oatmilk, dulce de leche*

We kindly ask the whole table to participate when ordering the Fuego Menu

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

**VEG** Vegetarian | **CBVEG** Can Be Vegetarian

*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.*