



FATHER'S DAY FUEGO MENU

for the table | \$95 per person

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

UPGRADE YOUR BUNS

SMOKED KALUGA CAVIAR POTATO CAKE

\$25 PER PERSON

kaluga caviar, chives, whipped creme fraiche

SECOND COURSE

CHAR SIU KING SALMON

snow peas, shiitake mushrooms, pea puree

GARLIC FRIED RICE **GF, VEG**

peas, eggs, sesame

THIRD COURSE

AMERICAN BBQ RIBS **GF**

smokey mama bbq sauce, pickles

FILET MIGNON AU POIVRE **GF**

four peppercorn-cruste, potato purée

UPGRADE YOUR FILET MIGNON

8OZ AMERICAN WAGYU NY **GF**

\$25 PER PERSON

CLASSIC MAC AND CHEESE

american, cheddar, parmesan

GRILLED ASPARAGUS **GF**

chili crunch

DESSERT

DEVIL'S FOOD DARK CHOCOLATE CAKE

whipped nutella, candied cocoa nibs

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