



FUEGO MENU

for the table | \$95 per person
beverage pairing | \$34 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

Stoller, Chardonnay, Dundee Hills, Oregon, 2022

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

E. Guigal, Grenache Blend, Cotes du Rhone, France, 2020

SIDES

CLASSIC MAC **VEG**

american cheese, cheddar, parmesan

BRUSSELS SPROUTS **GF**

soy caramel, lime

DESSERT

DEVIL'S FOOD DARK CHOCOLATE CAKE

whipped nutella, candied cocoa nibs, golden hazelnuts

Espresso Martini

vanilla infused grey goose vodka, borghetti espresso

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

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity.

We require a signed copy of the merchant receipt confirming any gratuities made on bill. A maximum of up to 4 separate payments allowed per table.