

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

NYE 2024 FUEGO MENU—\$125

AMUSE

BOTTOMLESS BUBBLES
elevate to bottomless veuve +\$45

MARINATED BIG EYE TUNA
crispy falafel, whipped tahina, caviar

STARTERS

(for the table)

AYESHA'S FRESH BAKED CORNBREAD
thai red curry butter

CHARRED SHRIMP COCKTAIL
gin-spiked cocktail sauce, horseradish, lemon

KOREAN-STYLE STRIPLOIN SKEWERS
korean bbq, sesame, green onion

OPTIONAL STARTER

FIRE-ROASTED OYSTERS +\$9 PER GUEST
smoked chorizo butter, salsa cruda, cilantro

ENTRÉE

(choice of)

10oz NEW YORK STRIP & MAINE LOBSTER OSCAR
red wine butter, charred scallions, beef jus
elevate to 8oz filet mignon +\$19

WHOLE-ROASTED CAULIFLOWER
pistachio, pomegranate, golden raisin, crispy shallots, tehina

SMOKED PERI PERI CHICKEN
chimichurri, saffron rice, fresno chili pepper

ST. LOUIS CUT PORK RIBS
korean gochujang sauce, cabbage slaw, cider vinaigrette

OVEN-ROASTED BRANZINO
citrus-oregano vinaigrette, capers, cherry tomato, fresh herbs

ADDITIONAL \$28

DUCK FAT AGED PRIME RIB
loaded baked potato, horseradish cream, beef au jus

DESSERT

SEASONAL SWEETS

CHEF/PROPRIETORS MICHAEL MINA + AYESHA CURRY

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.

GF gluten free | VEG vegetarian | V vegan | CBV can be vegan | CBGF can be gluten free