



## Dinner Prix-Fixe Menu #1 (3 Courses)

Starters  
Choice of:

Fuego Salad **VEG**  
*Mixed Baby Greens, Chili-Dusted Pecans, Goat Cheese, Heirloom Tomatoes  
Cilantro, Fuji Apples, Creamy Chipotle Dressing*

Spicy Chicken Tortilla Soup  
*Shredded Chicken, Fired Roasted Tomato, Guajillo, Cotija Cheese,  
Cilantro, Fried Corn Tortilla Strips*

Entrées  
Choice of:

Ropa Vieja  
*Cuban Style Braised Short Rib, Black Bean Purée  
Crispy Corn Tortillas, Cabbage Escabeche  
Caramelized Plantains, Serrano Cream*

Pan Seared Fillet of Salmon  
*Honey Ancho Chili Glaze, Spicy Black Bean Sauce  
Garlic Spinach, Mexican Cream*

Pollo a la Plancha  
*Chili-Rubbed Chicken Breast, Risotto, Black Bean, Spinach  
Shitake Mushroom, Chorizo, Pico de Gallo*

Dessert

Vanilla Crème Brulée  
*Vanilla Custard, Caramelized Sugar, Fresh Berries*

*58 per person  
Plus tax & 20% gratuity (automatic for parties of 6 or more)*



## Dinner Prix-Fixe Menu #2 (3 Courses)

### Starters Choice of:

Caesar Tijuano  
*Grilled Romaine Lettuce, Crispy Prosciutto,  
Parmesan Cheese, Sour Dough Crouton, Caesar Dressing*

Crab Cakes  
*Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade, Cucumber Relish*

### Entrées Choice of:

Rabo Ensendido  
*Braised Beef Oxtail, Cherry Mezcal Broth,  
Winter Root Vegetables, Pickled Onion, Cilantro*

Shrimp Adobo  
*Pan-Roasted Shrimp, Achiote Butter Sauce  
Crispy Cauliflower, Brussel Sprouts*

Pollo a la Plancha  
*Chili-Rubbed Chicken Breast, Risotto, Black Bean, Spinach  
Shitake Mushroom, Chorizo, Pico de Gallo*

### Dessert

Chocolate Trio  
*Bittersweet, Milk, White Chocolate, Ganache  
Raspberry Sauce*

*65 per person  
Plus tax & 20% gratuity (automatic for parties of 6 or more)*



## Dinner Prix-Fixe Menu #3

(3 Courses)

### Starters

Choice of:

#### Crab Cakes

*Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade  
Watercress & Watermelon Radish, Fresh Lime*

#### Grilled Lamb Chops

*Chimichurri, Jalapeno Pepper Escabeche, Spring Sweet Peas  
Roasted Sweet Potato, Cotija Cheese*

### Entrées

Choice of:

#### Filet Mignon

*Grilled Filet Mignon, Chile Pasilla Glaze, Mushrooms  
Fingerling Potatoes, Corn, Lima Beans, Roasted Tomato*

#### Shrimp Adobo

*Pan-Roasted Jumbo Gulf Shrimp, Achiote Butter Sauce  
Crispy Cauliflower, Brussel Sprouts*

#### Pan-Roasted Chilean Seabass

*Fried Sage Brown-Butter, Blistered Tomatoes,  
Mashed Acorn Squash, Chanterelle Mushrooms, Chili Oil*

### Dessert

#### Vanilla Crème Brulée

*Fresh Berries, Caramelized Sugar*

*76 per person  
Plus tax & 20% gratuity (automatic for parties of 6 or more)*