# FUELLE

# CELEBRATE THANKSGIVING with your family at fuego

THURSDAY, NOVEMBER 26, 2020 11 AM - 9 PM

### **Starters**

Roasted Butternut Squash Soup \$12
Roasted Candied Pecans, Serrano Cream

Tri-Color Beet Salad \$14

Pickled Heirloom Beets, Honey Cream Feta, Micro Arugula Candied Kumquat, Pistachio Pesto

Jumbo Lump Crab Cake \$18

Roasted Jalapeño Remoulade, Watercress, Watermelon Radish

# Entrées

Cocoa Roasted Turkey \$30

Brioche Mushroom Dressing, Sage Gravy, Roasted Candied Yams Steamed Butter Brussel Sprouts, Cranberry Orange Compote

Chilean Seabass \$39

Pan-Seared Seabass, Sage Butter Sauce, Mashed Acorn Squash Roasted Broccolini, Chive Oil

Prime Rib \$42

Slow-Roasted Prime Rib of Beef, Sweet Garlic Demi-Glace, Fingerling Potatoes Grilled Asparagus, Heirloom Baby Carrots

# Dessert

Pumpkin Mousse Cheesecake \$12 Kumquat Marmalade, Fresh Blackberries

> Chocolate Lava Cake \$12 Vanilla Crème Glaze, Berries

RESERVATIONS REQUIRED
RESERVE YOUR TABLE NOW:

WWW.HOTELMAYALONGBEACH.COM/FUEGO-RESTAURANT

WWW.OPENTABLE.COM/FUEGO-MAYA-HOTEL

OR CALL 562-481-3910

Executive Chef - Victor Juarez