



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

### Starters

Choice of:

#### **Fuego Salad**

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

#### **Shrimp Mercado**

*Chipotle Tomato Broth, Pickled Red Onions  
Cucumber, Avocado, Jicama, Scallions, Totopos*

### Entrées

Choice of:

#### **Machaca & Eggs**

*Scrambled Eggs, Braised Shredded Beef, Mozzarella Cheese  
Ranchero Sauce, Avocado, Breakfast Roasted Potatoes*

#### **Shrimp Enchiladas**

*Rock Shrimp, Chihuahua Cheese, Salsa Roja  
Jalapeño Crema, Black Bean Relish*

#### **Carne Asada**

*Grilled Skirt Steak, Chimichurri, Grilled Cactus, Onion  
Jalapeño, Queso Fresco, Refried Black Beans, Tortillas*

#### **Dulce De Leche French Toast**

*Stacked Brioche Toast, Fresh Berries  
Candied Pecans, Crema Lechera, Whipped Cream*

### Dessert:

**Chef's Choice of Dessert**

**\$55++ per person**

**Executive Chef Victor Juarez**

*20% gratuity will be added to parties of six or more*

*Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.*

*WARNING: Plastic and vinyl items in this establishment can expose you to Di (2-ethylhexyl) phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm. For additional information go to [www.P65Warnings.ca.gov/hotels](http://www.P65Warnings.ca.gov/hotels)*



## Brunch Prix-Fixe Menu #2

(3 Courses)

### Starters

Choice of:

#### Fuego Salad

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

#### Crab Cakes

*Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade  
Cucumber Relish, Chili Oil*

### Entrées

Choice of:

#### Grilled Seabass Taco

*Chipotle Aioli, Pickled Cabbage  
Pico de Gallo, Roasted Jalapeño Crema*

#### Eggs Benedict

*Two Poached Eggs, Sweet Potato Cakes, Artichoke Heart  
Onion, Spinach, Asparagus, Tomato, Hollandaise*

#### Ropa Vieja

*Cuban Style Braised Short Rib, Black Bean Puree  
Crisp Corn Tortillas, Pickled Cabbage  
Caramelized Plantains, Crema Fresca*

#### Dulce De Leche French Toast

*Stacked Brioche Toast, Fresh Berries  
Candied Pecans, Crema Lechera, Whipped Cream*

### Dessert:

**Chef's Choice of Dessert**

**\$65++ per person**

**Executive Chef Victor Juarez**

*20% gratuity will be added to parties of six or more*

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