



Dinner 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:

Ropa Vieja

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

Pan Seared Fillet of Salmon

*Citrus Guajillo Sauce, Forbidden Black Rice Fennel
Arugula, Radish Cucumber Relish*

Mezcal Pollo Chipotle

*Chicken Breast, Smoked Mezcal Butter, Lime
Pignolas, Spinach, Mashed Potatoes*

Dessert

Chef's Choice

\$60++ 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



Dinner Prix-Fixe Menu #2 (3 Courses)

Starters Choice of:

Caesar Salad

*Romaine Leaves, Endive, Parmigiano Reggiano
Chili-Dusted Breadcrumbs, Caesar Dressing*

Crab Cakes

*Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade
Cucumber Relish, Fresh Lime*

Entrées Choice of:

Ropa Vieja

*Cuban Style Braised Short Rib, Black Bean Puree
Crispy Corn Tortillas, Cabbage Esabeche
Caramelized Plantains, Serrano Cream*

Shrimp Adobo

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

Mezcal Pollo Chipotle

*Chicken Breast, Smoked Mezcal Butter, Lime
Pignolas, Spinach, Mashed Potatoes*

Dessert

Chef's Choice

\$70++ per person

Executive Chef Victor Juarez

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

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Dinner Prix-Fixe Menu #3 (3 Courses)

Starters

Choice of:

Crab Cakes

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

Grilled Lamb Chops

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

Entrées

Choice of:

Char Broiled Filet Mignon

*Pasilla Glaze, Mushrooms, Herbed Butter
Fingerling Potatoes, Blistered Tomatoes, Asparagus*

Seafood Enchiladas

*Queso Chihuahua, Crab Meat, Rock Shrimp
Salsa Roja, Jalapeño Crema, Black Bean Radish*

Pan-Roasted Chilean Seabass

*Fried Sage Brown-Butter, Blistered Tomatoes
Mushrooms, Mashed Potato, Chili Oil*

Dessert

Chef's Choice

\$80++ per person

Executive Chef Victor Juarez

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

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