



## **Dinner Prix-Fixe Menu #1**

**(3 Courses)**

### **Starters**

**Choice of (1):**

#### **Fuego Salad**

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

#### **Fuego Guacamole & Salsa**

*Fresh Avocado, Onion, Chile Serrano, Lime  
Cilantro, Fire Roasted Salsa, Tortilla Chips*

### **Entrées**

**Choice of (1):**

#### **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**

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



## **Dinner Prix-Fixe Menu #2**

**(3 Courses)**

### **Starters**

**Choice of (1):**

#### **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 (1):**

#### **Ropa Vieja**

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

#### **Camarones a la Parilla**

*Escabache Rojo, Shishito Pesto  
Risotto Blanco, Jalapeno Crema*

#### **Mezcal Pollo Chipotle**

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

### **Dessert**

#### **Chef's Choice**

**70 per person**

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



## **Dinner Prix-Fixe Menu #3**

**(3 Courses)**

### **Starters**

**Choice of (1):**

#### **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 (1):**

#### **Char Broiled Filet Mignon**

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

#### **Camarones a la Parilla**

*Escabache Rojo, Shishito Pesto  
Risotto Blanco, Jalapeno Crema*

#### **Pan-Roasted Chilean Seabass**

*Fried Sage Brown-Butter, Blistered Tomatoes,  
Chanterelle Mushrooms, Kabacha Squash Puree, Chili Oil*

### **Dessert**

#### **Chef's Choice**

**80 per person**

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