



Dinner Prix-Fixe Menu #1

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

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

Pollo a la Plancha

Chili-Rubbed Chicken Breast, Risotto, Black Bean, Spinach

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:

Ropa Vieja

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

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

Vanilla Crème Brulée

Fresh Berries, Caramelized Sugar

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

*Whisky Peppercorn Demi, Brussel Sprouts, Glazed Carrots,
Pt. Reyes Blue Cheese, Peruvian Potato Purée*

Shrimp Adobo

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

Pan-Roasted Chilean Seabass

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

Dessert

Vanilla Crème Brulée

Fresh Berries, Caramelized Sugar

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