



Dinner Prix-Fixe Menu #1

Starters Choice of:

Fuego Salad

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

Spicy Chicken Tortilla Soup

*Shredded Chicken, Fire-Roasted Tomato, Guajillo
Cotija Cheese, Cilantro, Crispy Tortilla Strips*

Entrées Choice of:

Ropa Vieja

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

Ancho Glazed Salmon

*Honey, Chili, Spicy Black Bean Sauce, Garlic Spinach
Mexican Cream*

Pollo A La Plancha

*Chili-Rubbed Chicken Breast, Risotto, Black Bean, Spinach, Shitake Mushroom
Chorizo, Pico de Gallo*

Dessert

Chef's Selection

*50 per person (1st & 2nd courses)
Additional 10 per person includes dessert
Plus tax & gratuity (automatic for parties of 6 or more)*



Dinner Prix-Fixe Menu #2

Starters

Choice of:

Little Gems

*Grilled Gem Lettuce, Bacon Lardon, Heirloom Tomato, Chili-Dusted Croutons
With Blue Cheese Dressing*

Ceviche Mercado

*Steamed Shrimp, Chipotle Marinade, Avocado, Jicama
Scallions, Tortilla Chips*

Entrées

Choice of:

Seafood Crepas

*Jumbo Lump Crab Meat, Rock Shrimp, Roasted Poblano Sauce
Black Bean Corn Relish, Steamed Rice*

Shrimp Adobo

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

Pollo A La Plancha

*Chili-Rubbed Chicken Breast, Risotto, Black Bean, Spinach, Shitake Mushroom
Chorizo, Pico de Gallo*

Dessert

Chef's Selection

*62 per person (1st & 2nd courses)
Additional 10 per person includes dessert
Plus tax & gratuity (automatic for parties of 6 or more)*



Dinner Prix-Fixe Menu #3

Starters

Choice of:

Crab Cakes

*Jumbo Lump Crab Meat, Roasted Jalapeno 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 Brussel Sprouts,
Pt. Reyes Blue Cheese, Purple Potato Purée*

Seabass

*Pan-Roasted Chilean Seabass, Blistered Tomatoes, Fingerling Potatoes,
Spinach, Sage Butter Sauce*

Seafood Crepas

*Jumbo Lump Crab Meat, Rock Shrimp, Roasted Poblano Sauce,
Black Bean Corn Relish, Steamed Rice*

Dessert

Chef's Selection

*76 per person (1st & 2nd courses)
Additional 10 per person includes dessert
Plus tax & gratuity (automatic for parties of 6 or more)*