

# Sunday Brunch

*Please start by ordering a cocktail and an entrée from your server, then help yourself to our tantalizing and endless brunch!*

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## CHOOSE YOUR BEVERAGE

Choose One glass included with Brunch

Sparkling Wine or Mimosa

**GO BOLD\***

Bottle of Cava, Sparkling Rose or Moscato – 30

Bottle of Tattinger Champagne – 55

*(includes orange juice)*

*\*up to four persons only*

## CHOOSE YOUR ENTRÉE

2

### Fuego Eggs Benedict

Two Poached Eggs, Sautéed Spinach  
Apple Wood Smoked Bacon, English Muffins  
Hollandaise, Broiled Tomato, Hash Browns

### Chicken Tinga

Shredded Whole Chicken Breast, Steamed  
Jasmine Rice, Tomatoes, Corn, Black Bean,  
Cilantro. Mint Cream

### Pandulce French Toast

Strawberry Cream Stacked Brioche Toast  
Candied Pecans, Maple Syrup, Whipped Cream

### Fillet of Salmon

Honey Ancho Chili Glaze  
Spicy Black Bean Sauce, Sautéed Garlic Spinach  
Mexican Cream

### Chilaquiles

Folded Scrambled Egg, Fried Corn Tortillas  
Oaxaca Cheese, Red and Green Sauce,  
Black Beans, Crema Fresca

### Roasted Pork Loin

Shiitake Mushroom Sauce, Grilled Vegetables  
Garlic Mashed Potatoes

### Maine Lobster Tail

12oz Maine Lobster Tail, Curry Butter Sauce  
Steamed Rice and Grilled Asparagus  
(\$10 supplement)

### Yucatán Beef Barbacoa

Adobo Braised Short Prime Rib  
Yukon Potato Purée, Fried Brussel Sprouts  
Balsamic Reduction

## ENDLESS INDULGENCES

### CHEF'S SELECTION OF SALADS

Roasted Beet with Jalapeno Pepper Escabeche, Dried Fruit and Quinoa Salad, Chipotle Caesar Salad  
Wild Berry & Kale Salad, Fruit Quinoa Salad, Crab Orzo Salad, Anti-Pasto,  
Mozzarella Cheese & Heirloom Tomato, Smoked Salmon  
Sliced Fresh Fruit, Chef's Selections of Domestic & Imported Cheeses, Cold Cuts

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### FUEGO CEVICHERS

Mercado Shrimp Ceviche  
Scallops & Calamari Maya Ceviche  
Hojas de Seabass, Serrano Citrus Mojo

### FUEGO TACO STATION

Cilantro Jalapeno Skirt Steak, Tequila Lime Chicken  
Fired Roasted Salsas, Pickled Cabbage  
Pico de Gallo, Jalapeno Escabeche  
Tequila Lime Cream, Cotija Cheese

### DESSERTS

*Selection of Miniature Desserts: Crème Brûlée, Chocolate Decadence  
Chocolate Éclairs, Fruit Tarts, Grand Marnier Cream Puffs, Assorted Mini Cheese Cakes  
Mexican Caramel Flan, Pineapple Upside Down Cake, Chocolate Dip Macaroons  
Tres Leches Cake, Chocolate Covered Strawberries*

**\$55 per Adult**

Children (under 12) \$27 *(does not include entrée)*

**Executive Chef Victor Juarez**  
*menu subject to change without notice*