



Dinner Prix-Fix 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, Fired Roasted Tomato, Guajillo
Cotija Cheese, Cilantro, Fried Corn Tortillas

Entrées

Choice of:

Ropa Vieja

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

Ginger Granola Crusted Salmon

Pineapple Aji Amarillo Mojo, Sautéed Garlic Spinach, Steamed Rice
Fried Cauliflower, Chili Oil

Pollo Parilla with Risotto

Fuego Chili Rubbed Chicken Breast, Black bean, Garlic Spinach
Wild Mushrooms, Chorizo, Rajas, Cotija Crema

Dessert

Choice of:

Coconut Caramel Flan

Mexican Custard, Caramel, Pineapple Strawberry Pico
Cinnamon Crisp

Cookie Crumb Bread Pudding

Grand Marnier Vanilla Custard, Cinnamon Whipped Cream

\$50.00 per Person

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

Exact menu items may change without notice



Dinner Prix-Fix Menu #2

Starters

Choice of:

Ember Charred Beets

Hearts of Romaine, Heirloom Beets, Herbed Goat Cheese, Roasted Corn
Candied Walnuts, Cilantro Guajillo Vinaigrette

Ceviche Mercado

Shrimp, Chipotle Marinade, Pico de Gallo, Jicama,
Avocado, Corn Tortilla Chips

Entrées

Choice of:

Prime Short Rib

Brazilian Style Braised Short Rib, Brown Beech Mushrooms
Pan-Fried Cauliflower and Brussels sprouts

Anticusho Shrimp

Skewer Jumbo Tiger Shrimp, Chile de Árbol Salsa, Poblano Rajas
Cotija Cream Rice, Warm Pico de Gallo

Pollo Parilla with Risotto

Fuego Chili Rubbed Chicken Breast, Black bean, Garlic Spinach
Wild Mushrooms, Chorizo, Rajas, Cotija Crema

Dessert

Choice of:

Chocolate Pyramid

Bavarian Banana Cream, Chocolate Ganache, Saled Caramel

Crème Brulée Cheese Cake

Grand Marnier Soaked Berries, Tahitian Vanilla Sauce

\$62.00 per Person

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

Exact menu items may change without notice



Dinner Prix-Fix Menu #3

Starters

Choice of:

Crab Cakes

Jumbo Lump Crab Meat, Lemon Aioli, Sweet Cucumber Relish

Grilled Lamb Chops

Chimichurri, Jalapeno Pepper Escabeche, Spring Sweet Peas
Roasted Sweet Potato, Cotija Cheese

Entrées

Choice of:

Filet Mignon

Grilled Filet Mignon, Chile Pasilla Glaze, Hen of the Wood Mushrooms
Fingerling Potato Succotash, Corn, Lima Beans, Bacon, Roasted Tomato

Lubina

Seared Chilean Seabass, Boniato Purée, Broken Chipotle Dijon Aioli
Pan-Roasted Vegetables, Organic Greens

Seafood Crepas

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

Gallo Pinto Risotto

Black Beans, Garlic, Spinach, Wild Mushrooms, Cotija, Rajas, Crema

Dessert

Choice of:

Chocolate Pyramid

Bavarian Banana Cream, Chocolate Ganache, Saled Caramel

Crème Brulée Cheese Cake

Grand Marnier Soaked Berries, Tahitian Vanilla Sauce

\$76.00 per Person

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

Exact menu items may change without notice