

CELEBRATE THANKSGIVING

with your family at Fuego

THURSDAY, NOVEMBER 28, 2024
4PM - 10 PM

FUEGO
AT THE MAYA

4 Course Prix Fixe Dinner

First Course

Roasted Carrot & Parsnip Soup
Spiced Walnuts, Arbol Crème Fraiche

Second Course

(Choice of)

Roasted Delicata Squash Salad
Shaved Fennel, Pomegranate, Manchego, Pepita Pesto
or

Pan Seared Diver Scallops

Celery Root Puree, Maple Braised Pears, Pancetta Lardons, Parsley Oil

Third Course

(Choice of)

Garlic & Herb Roasted Mary's Farm Turkey

Roasted Brussels Sprouts, Potato Puree, Soyrizo Cornbread Stuffing
Spiced Cranberry Compote, Rosemary Pan Jus
or

Creekstone Farms Roasted Prime Rib

Jumbo Asparagus, Mushroom Fricassee, Roasted Garlic Potato Puree
Red Wine Demi-Glace
or

Pan Seared Faroe Island Salmon

Persimmons, English Peas, Pickled Shallots, Butternut Squash Puree
Preserved Lemon Beurre Blanc
or

Cinderella Pumpkin & Wild Mushroom Risotto

Aged Gouda, Hazelnut, Sage

Dessert

(Choice of)

Warm Apple Tart

Salted Caramel Ice Cream, Crème Anglaise
or

Pepita Crusted Pumpkin Cheesecake
Chantilly Cream

\$85++ Per Person

Executive Chef - Luis Torres

RESERVATIONS REQUIRED

RESERVE YOUR TABLE NOW:

WWW.HOTELMAYALONGBEACH.COM/FUEGO-RESTAURANT

WWW.OPENTABLE.COM/FUEGO-MAYA-HOTEL

OR CALL 562-481-3910