

FUEGO

AT THE MAYA

PRESENTS

THANKSGIVING DAY

THURSDAY, NOVEMBER 22, 2018

11:00 AM - 9:00 PM

Prix-Fix \$65 per person
Executive Chef, Victor Juarez

First Course

Roasted Butternut Soup
Roasted Candied Walnuts, Truffle Cream

Second Course

Select one:

Heirloom Apple and Candied Walnut Salad
Baby Green Leaves, Dried Cherries, Roasted Acorn, Panela Cheese, Zinfandel Citrus Vinaigrette

Ember Charred Beets
Little Gem Lettuce, Heirloom Beets, Whipped Goat Cheese, Roasted Corn, Guajillo Vinaigrette

Entrées

Select One:

Marry's Farm Roast Turkey
Shallot and Sage Pan Gravy, Yukon Gold Potato Purée
Blue Lake Beans, Brioche Mushroom Dressing, Orange Cranberry Compote

Slow Roasted Prime Rib
Creamed Horseradish, Sweet Garlic Demi-Glace, Dungeness Crab, Potato Purée

Roast Herbed Rack of Lamb
Herbed Crusted Colorado Lamb, Dijon Pepper Sauce
Charred Rapini, Cipollini Onions, Roasted Garlic Mashed Potatoes

Fillet of Salmon
Honey Ancho Chili Glaze, Spicy Black Bean Sauce, Sautéed Garlic Spinach, Jalapeño Crema

Desserts

Select One:

Pistachio Pumpkin Cheesecake, Cranberries and Apricot Sauce

Chocolate Trio
Bitter Sweet, Milk & White Chocolate, Ganache Icing, Raspberry Sauce

FOR RESERVATIONS: 562.481.3910

FuegoLongBeach.com