



## 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

#### Achiote Mojo Salmon

Quinotto, Arugula, Citrus Zest, Roasted Almonds, Dried Cherries  
Parsley, Zathar Brussel Sprouts and Cauliflower, Lemon Aioli

#### Cilantro Lime Chicken

Pan Roasted Cilantro Lime Chicken, White Rice,  
Creamy Charred Roasted Corn & Rajas

### Dessert

Choice of:

#### Metropolitano Caramel Flan

Mexican Custard, Caramel, Pineapple Strawberry Pico  
Cinnamon Crisp

#### Chocolate Trio

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

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



## Dinner Prix-Fix Menu #2

### Starters

Choice of:

#### Arugula And Beets

Heirloom Beets, Herbed Goat Cheese, Blistered Corn,  
Candied Walnuts, Cilantro Guajillo Vinaigrette

#### Rock Shrimp Ceviche

Citrus Habanero Broth, Pickled Red Onion,  
Cucumber, Avocado, Fried Corn Tortilla

### Entrées

Choice of:

#### Prime Short Rib

Spicy Roasted Guajillo Sauce, Jalepeño Potato Purée,  
Fried Malanga Root, Parsley Oil

#### Seabass

Pan-Roasted Seabass, Purple Potato Puree,  
Charred Corn Broth, Parsley & Chili Oil

#### Cilantro Lime Chicken

Pan Roasted Cilantro Lime Chicken, White Rice,  
Creamy Charred Roasted Corn & Rajas

### Dessert

Choice of:

#### Crème Brulée Cheese Cake

Grand Marnier Soaked Berries, Tahitian Vanilla Sauce

#### Chocolate Trio

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

*62 per person (1<sup>st</sup> & 2<sup>nd</sup> courses)*

*Additional 10 per person includes dessert*

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



## Dinner Prix-Fix 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 Seabass, Purple Potato Puree,  
Charred Corn Broth, Parsley & Chili Oil

#### Seafood Crepas

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

#### Serrano Scallops

Avocado Corn Salsa, Crispy Ramen Noodles,  
Creamy Tomato-Serrano Sauce

### Dessert

#### Catalana Vanilla Custard

Fresh Berries, Caramelized Sugar

#### Chocolate Trio

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

*76 per person (1<sup>st</sup> & 2<sup>nd</sup> courses)*

*Additional 10 per person includes dessert*

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