

FUEGO

AT THE MAYA

Presents

Valentine's Dinner



First Course

Choice of:

Silky Lobster Bisque

Laced with Hennessy's Cognac, Chantilly Chive Cream
Morsels of Lobster Meat
Haras de Pirque, Chardonnay, Chile

Burrata Tomato Salad

Vine Ripe Tomatoes, Truffle Oil, Fresh Mozzarella
Arugula, Aged Balsamic Gastrique, Grilled Crostini
Paco & Lola, Rias Baixas, Albariño, Spain

Second Course

Choice of:

Oxtail Tamale

Stone-Ground Masa, Guajillo Braised Oxtail
Sofrito, Escabeche, Cashew Crema
Vegetarian Option Available
Smoke Tree, Pinot Noir, California

Caramelized Scallops

Pan-Seared Jumbo Sea Scallops, Avocado Sauce
Arugula, Gordo Beans, Chorizo, Oaxacan Chili Oil
Ferrari-Carano, Sauvignon Blanc, California

Entrée

Choice of:

Pepper Crusted Wagyu Beef

Char Crusted Filet Mignon, Whisky Peppercorn Sauce
Heirloom Cauliflower, Brussel Sprout Petals, Peruvian Potato Purée
Justin, Cabernet Sauvignon, Paso Robles

Duck Mole

Maple Leaf Farm Duck Breast, Oaxacan Mole, Epazote Calabacitas
Almonds, Chiles, Chocolate, Mexican Crema, Sesame Seeds
Bella Glos, Pinot Noir, Santa Maria Valley

Baja Striped Bass

Chipotle Black Bean Sauce, Avocado Lobster Chimichurri
Grilled Cactus, Roasted Jalapeño Crema
Duckhorn, Sauvignon Blanc, Napa Valley

White Truffle Risotto

Crème Fraîche, Parmigiano Reggiano Cheese, Spinach
Kale, Black Trumpet Mushrooms, Pea Coulis
Cakebread, Chardonnay, Napa Valley

Dessert

Chocolate Caramel Cake

Chocolate Brown Butter Cake, Caramel, Sea Salt
Chocolate Buttercream, Caramelized Rice Krispies
Sandeman, Ruby Port, Portugal

\$105 per Person

Optional Wine Pairing Additional \$30

Service Charge and applicable Sales Tax are Not Included.

Executive Chef, Victor Juarez

@FuegoLB

FuegoLongBeach.com

For Reservations: 562.481.3910