



## FUEGO MENU

for the table - 68 per person

### STARTERS

#### **AYESHA'S FRESH BAKED CORNBREAD**

thai red curry butter

#### **MAMA MINA'S FALAFEL**

hummus, cucumber, endive crudite, tomato jam

#### **SHAKING BEEF**

gem lettuce, pickled daikon & carrots, black pepper nuoc cham

#### **KAMPACHI SASHIMI**

crispy onions, jalapeño, yuzu ponzu

add woodfired gulf shrimp and oysters | +6 per person

### GLOBAL INSPIRATIONS

#### **MEDITERRANEAN SEABASS**

lemon potatoes, swiss chard, warm tomato vinaigrette

#### **GRILLED 'SINALOAN' STYLE MARY'S CHICKEN**

achiote, chilies, sweet potatoes, avocado

#### **SMOKED ST. LOUIS RIBS**

american dry rub, sweet and smoky barbecue

#### **KING CRAB FRIED RICE**

sweet peas, mushroom, scrambled egg

add **new york strip steak** | +12 per person

### SIDEKICKS

#### **WOOD-FIRED BROCCOLI**

#### **JALAPEÑO CREAMED CORN**

### SUGAR RUSH

#### **SUGAR AND SCRIBE KEY LIME PIE**

ginger snap graham crust, whipped cream

#### **SPUN TO ORDER SOFT SERVE**

salted caramel, valhrona chocolate sauce

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness. Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*