



## FUEGO MENU

for the table - 65 per person

### STARTERS

#### **TOM KHA SOUP**

crab, peas, tofu, peanuts, curry cornbread

#### **GRILLED K&J STONE FRUIT**

smoked burrata, arugula, speck, sourdough

#### **DOUBLE DUCK WINGS**

mango-scotch bonnet glaze, crispy plantains

#### **SHELLFISH**

gulf shrimp, pacific oyster, king crab | +12 per person

### GLOBAL INSPIRATIONS

#### **MORRO BAY BLACK COD**

maitake mushrooms, bok choy, chinese black bean

#### **SINALOA CHICKEN**

achiote, chilies, sweet potatoes, avocado

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

american dry rub, sweet and smoky barbecue

**PRIME ANGUS BEEF** | +12 per person

### SIDEKICKS

#### **GRILLED BROCCOLINI**

#### **CRAB FRIED RICE**

#### **JALAPEÑO CREAMED CORN**

### DESSERT

#### **AYESHA'S KEY LIME PIE**

cinnamon toast crunch, whipped cream

*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.*