



Brunch Prix-Fixe Menu #1 (3 Courses)

Starters Choice of:

Fuego Salad VEG

*Mixed Baby Greens, Chili-Dusted Pecans, Goat Cheese, Heirloom Tomatoes
Cilantro, Fuji Apples, Creamy Chipotle Dressing*

Fuego Guacamole & Fire Roasted Salsa

*Fresh Avocado, Onions, Chile Serrano, Cilantro
Tomato served with Fired Roasted Tomato Salsa & Tortilla Chips*

Entrées Choice of:

Al pastor Chilaquiles

*Adobo Marinated Pork, Fried Corn Tortillas
Pickled Cabbage, Tomatillo Salsa, Serrano Cream, Fried Eggs*

Pan Seared Fillet of Salmon

*Honey Ancho Chili Glaze, Spicy Black Bean Sauce
Garlic Spinach, Mexican Cream*

Ropa Vieja

*Cuban Style Braised Short Rib, Black Bean Purée, Crispy Corn Tortillas
Cabbage Escabeche, Caramelized Plantains, Serrano Cream*

Pan dulce French Toast

*Stacked Brioche Toast, Fresh Berries and Marcapone Cheese
Candied Pecans, Maple Syrup, Whipped Cream*

Dessert

Vanilla Crème Brûlée

Vanilla Custard, Caramelized Sugar, Fresh Berries

55 per person
Plus tax & 20% gratuity (automatic for parties of 6 or more)



Brunch Prix-Fixe Menu #2

(3 Courses)

Starters

Choice of:

Fuego Salad VEG

*Mixed Baby Greens, Chili-Dusted Pecans, Goat Cheese, Heirloom Tomatoes
Cilantro, Fuji Apples, Creamy Chipotle Dressing*

Shrimp Mercado

*Chipotle Tomato Broth, Pickled Red Onions, Cucumber
Avocado, Jimaca, Fried Corn Tortillas*

Entrées

Choice of:

Fuego Eggs Benedict

*Two Poached Eggs, Sautéed Spinach, Applewood Smoked Bacon
English Muffin, Hollandaise, Broiled Tomato, Hash Browns*

Pan Seared Fillet of Salmon

*Honey Ancho Chili Glaze, Spicy Black Bean Sauce
Garlic Spinach, Mexican Cream*

Grilled New York Steak

*Red Chimichurri, Gorgonzola Cheese
Tomatoes, Fried Potatoes, Arugula, Fresh Avocado*

Spinach Mushroom Risotto

*Black Beans, Spinach, Shiitake Mushrooms, Corn
Pico de Gallo, Parmigiano Reggiano*

Dessert

Choice of:

Chocolate Trio

*Bittersweet Chocolate, White Milk Chocolate
Chocolate Ganache, Raspberry Sauce*

Vanilla Crème Brûlée

Vanilla Custard, Caramelized Sugar, Fresh Berries

65 per person

Plus tax & 20% gratuity (automatic for parties of 6 or more)



Lunch Prix-Fixe Menu #1 (3 courses)

Starters Choice of:

Fuego Salad VEG

*Mixed Baby Greens, Chili Dusted Pecans, Goat Cheese, Heirloom Tomatoes
Cilantro, Fuji Apples, Creamy Chipotle Dressing*

Shrimp Mercado

*Chipotle Tomato Broth, Pickled Red Onions, Cucumber
Avocado, Jimaca, Fried Corn Tortillas*

Entrées Choice of:

Barbacoa Quesadilla

*Short Rib Barbacoa, Blend of Mexican Cheeses
Onions, Cilantro, Mango, Chipotle Honey Salsa*

BBQ Chicken Salad

*Romaine, Cilantro, Black Beans, Corn, Tomato
Scallions, Avocado, BBQ Ranch & Tortilla Strips*

Prosciutto & Mozzarella Sandwich

*Arugula, Mozzarella Cheese, Balsamic Reduction
EVOO, Grilled Sourdough Bread*

Dessert

Vanilla Crème Brulée

Vanilla Custard, Caramelized Sugar, Fresh Berries

42 per person
Plus tax & 20% gratuity (automatic for parties of 6 or more)



Lunch Prix-Fixe Menu #2

(3 courses)

Starters

Choice of:

BBQ Ranch Salad VEG

*Romaine, Cilantro, Black Beans, Corn, Tomato
Scallions, Avocado, BBQ Ranch & Tortilla Strips*

Crab Cakes

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade, Cucumber Relish

Entrées

Choice of:

Pan-Seared Fillet of Salmon

*Honey Ancho Chili Glaze, Spicy Black Bean Sauce, Garlic, Spinach
Broccolini, Mexican Cream*

Ropa Vieja

*Cuban Style Braised Flank Steak, Black Bean Purée, Crispy Corn Tortillas
Cabbage Escabeche, Caramelized Plantains, Serrano Cream*

Seafood Enchiladas

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

Dessert

Chocolate Trio

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

55 per person
Plus tax & 20% gratuity (automatic for parties of 6 or more)