



## Dinner

### First Course

Choice of:

#### Ceviche Mercado

Steamed Shrimp, Chipotle, Jicama, Green Onions  
Avocado, Corn Tortilla Chips

#### Spicy Chicken Tortilla Soup

Shredded Chicken, Fired Roasted Tomato, Guajillo  
Cotija Cheese, Cilantro, Corn Tortilla Strips

#### Fuego Guacamole

Onion, Chile Serrano, Cilantro, Cotija Cheese, Tortilla Chips

### Second Course

Choice of:

#### Seafood Crepas

Housemade Crêpes filled with Jumbo Lump Crab Meat and Rock Shrimp  
Roasted Poblano Sauce, Black Bean Corn Relish, Steamed Rice

#### Filet of Salmon

Ancho Chili and Honey Glazed Filet of Salmon, Spicy Black Bean Sauce  
Jalapeno Crème, Sautéed Greens

#### Pollo a la Plancha

Fuego Chili Rubbed Chicken Breast, Risotto, Black bean, Spinach  
Shiitake Mushrooms, Chorizo, Pico de Gallo

#### Sofrito Quinotto

Arugula, Citrus Zest, Roasted Almonds, Wild Mushrooms  
Crispy Cauliflower & Brussel Sprouts

### Dessert

Choice of:

#### Coconut Flan

Cajeta Caramel Sauce, Cinnamon Crisp and Seasonal Berries

#### Vanilla Crème Brulée

Fresh Berries

*Executive Chef Victor Juarez*

**50 per person**

Plus Tax and gratuity