



Restaurant Week with DineLA

Lunch

First Course

Guacamole Trio

Fuego House, Mango-Serrano, Lobster with Fresh Lime

Traditional Caesar Salad

Romaine Lettuce, Caesar Dressing, Mexican Parmesan Cheese

Mexican Shrimp Ceviche

Red Chile Tomato Marinade, Cucumber, White Corn Chips

Chardonnay, un-oaked, Sonoma Vineyards, Sonoma 2008

Second Course

Cilantro-Jalapeno Skirt Steak Asada Tacos (3)

Salsa Verde, Spicy Green Rice & Chipotle Black Beans

White Corn Sopes

Masa "Boats" filled with Black Beans, Summer Squash, Guacamole, Lettuce, Lime Vinaigrette, Queso Fresco & Mexican Crema

Mexico City Cubano Sandwich

Roasted Pork, Jack Cheese, Black Bean Spread, Guacamole & Chipotle Sauce on a Warm Torta Roll, served with Queso Fresco Fries

Rose of Malbec, Crios, Mendoza, Argentina 2008

Dessert

Traditional Vanilla Flan

Canela Sugar and Market Berries

\$22 per person prix fixe, beverages not included
additional \$10 for Wine Flight
tax and gratuity not included

Please join us for our special "Chile's, Chocolates, and Rosé" Valentine's Day Dinner that will be available for all of February 2010.