



Los
FUEGOS

• **New Year's Eve Menu** •

VEGAN

WENEDSDAY, DECEMBER 31

• **FOR THE TABLE** •

SELECTION DIPS OF ORGANIC VEGETABLES COOKED IN ASHES

HANDMADE BREAD SELECTION

• **FIRST COURSE** •

BEETS "AL RESCOLDO" MILLE-FEUILLE

Roasted Beets Purée, Avocado Mousse, Shallot Vinaigrette, Fresh Chervil

• **SECOND COURSE** •

CRISPY ARTICHOKE

Cashew and Black Truffle Cream, Pangrattato, Fresh Black Truffle, Chives Oil

• **MAIN COURSE** •

WOOD-FIRED CELERY ROOT STEAK & FRESH WHITE ALBA TRUFFLE

Crispy Potato Strings, Celery Root Purée, Chimichurri, Roasted Sweet Onion Jus

• **DESSERT** •

GUANAJA CHOCOLATE CRUNCH BAR

Hazelnut Panna Cotta

Boysenberry Sorbet

Assortment of Chocolates and Mignardises

FAENA

MIAMI BEACH

APPLICABLE TAXES AND A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEVERAL MENU ITEMS MAY CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND GLUTEN. INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.