



Los
FUEGOS

• **New Year's Eve Menu** •

WEDNESDAY, DECEMBER 31

• **FOR THE TABLE** •

MINI KING CRAB ROLL

OSETRA CAVIAR, CRÈME FRAÎCHE, CRISPY POTATO, ORGANIC EGG YOLK "BOTTARGA"

FOIE GRASS AND BLACK TRUFFLE MOUSSE, HAZELNUT FINANCIER

WHIPPED HOMEMADE HERBED BUTTER

HANDMADE BREAD SELECTION

• **FIRST COURSE** •

ALBA WHITE TRUFFLE AND RICOTTA RAVIOLI

Cured Organic Egg Yolk, Vermont Butter Sauce, Parmigiano Reggiano

• **SECOND COURSE** •

PATAGONIAN SEABASS CONFIT AND PERIGORD BLACK TRUFFLE

Potato and Garlic Cream, Brown Butter, Fresh Black Truffle, Chervil Oil

• **MAIN COURSE** •

WOOD-FIRED JAPANESE WAGYU RIBEYE

Crispy Potato Strings, Chimichurri, Beef Jus

• **DESSERT** •

BLACK FOREST

Vanilla Bean Chantilly,

Ilanka Chocolate Crèmeux, Cherry Caviar

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.