



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 & 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.



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 & 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.



Los
FUEGOS

New Year's Eve Menu

VEGAN

WEDNESDAY, 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 & 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.



Los
FUEGOS

New Year's Eve Menu

VEGAN

WEDNESDAY, 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 & 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.