

fuel

organic seasonal local sustainable

February Dinner Menu

SMALL PLATES

DUCK CONFIT TARTINE 10
fried egg, curly endive, fuel cognac mustard

BURRATA PLATE 10
fig & pear mostarda, crostini

CHICKPEA CREPES 9
squash puree, spinach, goat cheese, raisins,
pine nuts, harissa

“CAFÉ DU MONDE” SOUP 7
chicory lettuce soup, savory beignet,
novo coffee nib panna cotta

GRILLED ROMAINE CAESAR 8
chorizo vin, manchego, piquillos,

FUEL HERBY GREEN SALAD 6

SALMON TARTARE 10
sake crème fraiche, lime, ginger, Baked potato crisps

ENTREES

CAVATELLI SUNDAY GRAVY 16
gorgonzola garlic bread

TAGLIATELLE PASTA 13
wild mushroom ragu

PORK TENDERLOIN 23
baby carrots and beets, farro, sprouts, seeds, crème fraiche

FLATIRON STEAK 23
creamy farro, cipollini, shrooms, braising greens

CHICKEN BREAST 21
chicken jus gnocchi, baby carrots

COD & COCKLES 23
fingerlings, pistachio sauce

DESSERTS

APPLE TART 7
crème fraiche ice cream, pink peppercorn caramel

CHOCOLATE RAVIOLI 7
gianduja ganache, crème anglaise

BLOOD ORANGE BUDINO 7
olive oil cake, orange pudding, meringue

SHARED GRATUITY-FUEL BELIEVES THAT EVERYONE
CONTRIBUTES TO THE DINING EXPERIENCE,
THEREFORE TIPS ARE SHARED WITH THE ENTIRE
STAFF