

## SHELLFISH

### SPRING

2017

## HOUSEMADE CHARCUTERIE & CHEESE

### MEAT & CHEESE CHOOSE:

3 FOR 15 / 5 FOR 20 / MIXED PLATTER FOR 35

served with house made mustards, candied walnuts,  
house made bread and butter pickles, black pepper truffle honey

PLEASE CHECK WITH YOUR SERVER FOR  
CURRENT SELECTIONS AND AVAILABILITY

## SMALL PLATES

### Char Siu Pork Belly•

yuzu aioli, orange, cilantro 3

### Vesta Sauce Sampler

warmed naan bread with choice of five House Sauces 8

### Growhaus Heirloom Baby Green Salad

avocado mousse, watermelon radishes,  
oregano-piave vinaigrette 10

### Charred Baby Octopus à la Romagna•

cannellini white beans, red cabbage, cilantro  
house made chorizo, preserved lemons, lemon oil 14

### Fresh Chickpea Falafel

curried tomato jam, sumac hummus, turmeric cucumber  
salad, tzatziki, infused oils 12

### Togarashi Tuna Poké•

wasabi syrup, jalapeño ponzu, cucumber salad,  
pickled ginger 14

### Beef Tartare•

truffle, mushroom duxelles, white soy, quail egg,  
taro chips, peppered petite greens 12

### Bone Marrow•

pan roasted bone marrow, short rib marmalade,  
candied shallots, parsley, apple, toasted brioche,  
red wine gastrique 16

### Green Garlic Bucatini Carbonara

house cured pancetta, spring ramps, thai basil, poached egg,  
garlic chips, chili oil 13/18

### Hoisin Glazed Pork Ribs

hoisin BBQ glaze, cilantro and fresno chili salad,  
yuzu and sesame vinaigrette 14

## LARGE PLATES

### Colorado Rack of Lamb•

lavender & oregano spaetzle, fennel, mint  
black mission fig gastrique, tzatziki 35

### Grilled Beef Tenderloin•

oven roasted tomatoes, hon shimeji mushrooms,  
whipped potatoes, veal demi glacé 34

### Madras Grilled Venison•

potato gratin, brussels sprouts, oyster mushrooms,  
dried cherry beurre rouge 36

### Pan Roasted Norwegian Salmon•

lightly cold smoked, warm potato salad, salmon rilletes,  
mustard seed caviar, smoked onion crema, gooseberries 28

### Chicken Tikka Masala•

juniper infused jasmine rice, kataifi phyllo,  
fermented pickles, chili oil 22

### Grilled Sonoran Nopales and Avocado

huitlacoche roasted corn and smoke jalapeño salsa,  
avocado, red cabbage slaw, jicama 26

### Chef Cut 38oz Bone-In Ribeye•

served with roasted seasonal vegetables,  
parsley compound butter, choice of four House Sauces 90

## HOUSE SAUCES

barrel-aged hot sauce\*\*\*\*

jalapeño ponzu\*

ghost chili bbq\*\*\*

smoked onion crema

sambal aioli\*\*

chimichurri

jalapeño remoulade\*

roasted corn

fig jam

black pepper aioli

sweet chili ginger

green garlic purée

saucés available à la carte

*Our menus are thoughtfully crafted* from the availability  
of locally sourced, organic, and sustainable ingredients

*Please alert your servers of any allergies* or dietary restrictions;  
allergy specific menus available

•*These items may be served raw or undercooked, consuming raw or  
undercooked meats*, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness