

## HOUSEMADE BREADS CHARCUTERIE & CHEESE

### Vesta Bread Plate

rotating house baked selections served with roasted garlic, black pepper truffle honey, compound butter 5

#### MEAT & CHEESE CHOOSE:

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

served with house made mustards, 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

compressed acorn squash, toasted pepitas, spiced cranberries, sunflower vinaigrette 10

### House Made Burrata

local Colorado mushrooms, toasted levain, chervil, truffle oil, black hawaiian sea salt 12

### Fresh Chickpea Falafel

curried tomato jam, hummus, tzatziki, turmeric cucumber salad, infused chili oil 12

### Spicy Shrimp Tempura

house made sambal aioli, jalapeño ponzu, sesame, shiso 12

### Ahi Tuna Tonnato•

sashimi grade tuna carpaccio, tuna aioli, castelvetrano olive vinaigrette, charcoal sea salt, foccacia tuille 12

### House Made Bolognese Campanelle•

whipped lardo, house-made herbed ricotta, red aleppo pepper campanelle, basil emulsion 10/18

### Bone Marrow•

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

### XO Smoked Pork Ribs

hoisin bbq glaze, xo sauce, cilantro and fresno chili salad, yuzu and sesame vinaigrette 14

## LARGE PLATES

### Grilled Beef Tenderloin•

braised short rib and kale hash, oven roasted tomatoes, roasted mushrooms, short rib demi glacé 36

### Dayboat Diver Scallops•

garlic spiced tahini, sesame roasted artichokes, chanterelle mushrooms 34

### Colorado Rack of Lamb•

lavender & oregano spaetzle, fennel, mint, black mission fig gastrique, tzatziki 38

### Lobster Cioppino•

lobster tail, shrimp, clams, mussels, saffron tomato broth, grilled sourdough, saffron rouille 34

### Madras Grilled Venison•

potato gratin, brussels sprouts, oyster mushrooms, cherry port reduction 36

### Chicken Tikka Masala

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

### Grilled Artichoke and Cauliflower Za'atar

saffron Israeli couscous, oven roasted tomatoes, sunflower oil, purple shiso 18

### Pan Roasted Branzino•

guanciale roasted red potatoes, celery salad, sorrel, winter radishes, schug 30  
serves 1 - 2 guests

## HOUSE SAUCES

barrel-aged hot sauce****	mint yogurt
ghost chili bbq***	tzatziki
sambal aioli**	roasted corn
jalapeño ponzu*	black pepper aioli
schug*	basil emulsion
fig jam	red pepper coulis
curried tomato jam	
tikka masala	<i>sauces available à la carte</i>

*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