

HOUSE MADE BREADS

Vesta Bread Plate

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

THE FULL MONTY

CHARCUTERIE & CHEESE MIXED PLATTER 35

The entire spread of Vesta's own house cured meats and artisan cheeses served with house made mustards, candied walnuts, house made bread and butter pickles, black pepper truffle honey. Includes:

House Cured Meat

salami, pepperoni piccolo, lonza, chicken gallantine, duck rillettes

Cheese

glacier gorgonzola, humboldt fog, mt. tom, vlaskaas, la tur

A LA CARTE: 3 FOR 15 / 5 FOR 20

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, candied walnuts, spiced cranberries, sunflower vinaigrette 10

House Made Burrata

local Colorado mushrooms, toasted levain, chervil, hazelnut-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

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

Madras Grilled Venison.

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

Lobster Cioppino.

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

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, roasted cashew dukkah, sesame roasted artichokes, chanterelle mushrooms 34

Colorado Rack of Lamb.

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

Chicken Tikka Masala

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

Pan Roasted Branzino.

guanciale roasted red potatoes, celery salad, sorrel, winter radishes, schug 30

Grilled Artichoke and Cauliflower Za'atar

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

HOUSE DIPPING SAUCES

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