

THE FULL MONTY

CHARCUTERIE & CHEESE MIXED PLATTER 35

The entire spread of Vesta's own house-cured meats and artisan cheeses with house-made mustard horseradish crema, house made pickles candied walnuts, black pepper truffle honey. Includes:

House Cured Meat

salami, pepperoni piccolo, lonza, chicken gallantine, salmon gravlax

Cheese

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

A LA CARTE: 3 FOR 15 / 5 FOR 20

SMALL PLATES

Vesta Sauce Sampler

warmed gluten free bread and choice of five House Sauces 8

Growhaus Heirloom Baby Green Salad

Union Station Farmer's Market vegetables
live culture vinegar 10

Spicy Sautéed Shrimp

house made sambal aioli, sesame, shiso 12

Ahi Tuna Tonnato

sashimi grade tuna carpaccio, castelvetrano olive vinaigrette
tuna aioli, charcoal sea salt, toasted gluten free bread 12

Griddled Provoletta

grilled aged provolone
seasonal selections from Union Station Farmer's Market 12

House Cured Salmon Gravlax

chickpea panisse, crème fraîche, flying fish roe,
mustard oil, egg 16

XO Smoked Pork Ribs

cilantro and fresno chili salad,
yuzu and sesame vinaigrette 14

Lobster and Peas

truffled english pea purée, pommes maxím, corn shoots 22

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, gluten free bread, saffron rouille 34

Grilled Beef Tenderloin

creamed cauliflower, roasted mushroom demi glacé
oven roasted tomatoes, herb fines 36

Dayboat Diver Scallops

vanilla roasted potatoes, crimini mushrooms
melted leeks, basil emulsion 36

Colorado Rack of Lamb

saffron biryani, chervil, mint, black mission fig gastrique
tzatziki 38

Smoked Spring Chicken

parsnip purée, celery root, spring carrots
smoked chicken jus 24

Pan Roasted Branzino

guanciale roasted red potatoes, celery salad
sorrel, breakfast radishes, herb mojo 30

Curried Goat Tagine (serves two or more)

stewed Colorado goat, saffron biryani
chickpea dosa, achar 50

HOUSE DIPPING SAUCES

indonesian chili sauce****	berry chutney
barrel-aged hot sauce****	avocado bacon jam
ghost chili bbq***	herb mojo
sambal aioli**	roasted corn
roasted tomatillo salsa**	black pepper aioli
horseradish wasabi crema*	basil emulsion
	tzatziki

sauces available à la carte

•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

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

Our menus are thoughtfully crafted from the availability of locally sourced, organic, and sustainable ingredients
Vesta consumes **100% clean and renewable wind energy**, and **composts** and **recycles**, diverting approximately **75%** of our waste.