

## HOUSE MADE BREADS

### Vesta Bread Plate

rotating house baked selections served with roasted garlic, black pepper truffle honey, compound butter 6

### 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 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

### 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

Union Station Farmer's Market vegetables  
live culture vinegar 10

### 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

### Elk Sausage Zucca.

mustard seed pasta, rainbow swiss chard, demi 14

### 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

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

### Lobster and Peas

truffled english pea purée, pommes maxím, corn shoots 22

### Lemongrass Beef Meatballs

farro, ginger, scallions, yuzu aioli 9

## LARGE PLATES

### Madras Grilled Venison.

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

### Lobster Cioppino.

lobster tail, shrimp, clams, mussels, grilled sourdough  
saffron tomato broth, 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.

lavender & oregano spaetzle, 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

### Toasted Farrotto

farro risotto, asparagus, English peas, fava beans  
pea tendrils 20

### Curried Goat Tagine (serves two or more)

stewed Colorado goat, saffron biryani  
chickpea dosa, achaar 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
jalapeño ponzu*	basil emulsion
horseradish wasabi crema*	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.