

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 mustards, 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

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 vegetable 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, charcoal sea salt castelvetrano olive vinaigrette, foccacia tuille 12

Elk Sausage Zucca•

mustard seed pasta, rainbow swiss chard pink peppercorn demi cream 14

Griddled Provoletta

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 12

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•

sweet corn risotto, fresno chilies, scallion porcini mushroom broth, grilled tasso ham 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, pea tendrils cashew cream 20

Curried Goat Tagine (serves two or more)

stewed Colorado goat, saffron biryani, lentil dosa, achaar 50

HOUSE DIPPING SAUCES

barrel-aged hot sauce****

indonesian chili sauce****

ghost chili bbq***

sambal aioli**

roasted tomatillo salsa**

jalapeño ponzu*

horseradish wasabi crema*

berry chutney

avocado bacon jam

herb mojo

roasted corn

black pepper aioli

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.

To help reduce our plastic usage, **Vesta offers straws by request only.**