



DENVER RESTAURANT WEEK

February 24th – March 4th, 2018

\$35.00 | person

Red or White Wine Pairing \$20

BEGINNINGS

Wine: Bodegas Obalo, Rioja or Dr Loosen, Riesling

Mussels & Frites

½ pound, steamed, white wine sauce

Panzanella Salad

toasted bread, olive tapenade, capers, feta, lemon vinaigrette (vegetarian)

Blistered Brussels

flash fried blistered brussel sprouts tossed in bacon and onion jam (vegetarian optional)

Smoked Salmon Fritters

remoulade, cucumber and tomato water

Calamari

fried rings and tentacles, cherry pepper relish, lemon herb aioli, sriracha aioli

PRINCIPALS

Wine: Chateau de Montfaucon, Cotes de Rhone or Carlin de Paolo, Rosé

Smoked Half Chicken

roasted garlic mash, sautéed kale salad, au jus

Ravioli

maple cream sauce, bacon, spinach, cranberries

Vegetable Magiritsa

wild mushrooms, rice, vegetable broth (vegetarian)

Corvina

pan roasted, white wine tomato, sous vide beets

Sous Vide Pork

rhubarb bbq, cornbread, collard greens

Braised Short Rib

carrot puree, potato gratin, red wine jus, arugula

THE BEST PART . . .

Wine: Amaro Montenegro

Strawberry Chiffon

strawberry coulis, candied nuts, fried mint

Chocolate Cake

blackberry sauce, pulled sugar, orange zest



\$52.80 | person Red or White Wine Pairing \$25

BEGINNINGS

Wine: Bodegas Obalo, Rioja or Dr Loosen, Riesling

Mussels & Frites

½ pound, steamed, white wine sauce

Blistered Brussels

flash fried blistered brussel sprouts tossed in bacon and onion jam (vegetarian optional)

Flatbread

fig spread, caramelized balsamic onions, prosciutto, goat cheese, arugula (vegetarian optional)

Calamari

fried rings and tentacles, cherry pepper relish, lemon herb aioli, sriracha aioli

SALAD

Wine: Paraiso, Pinot Noir or Salomon Undhof Gruner Veltjiner

Panzanella Salad

toasted bread, olive tapenade, capers, feta, lemon vinaigrette

Tomato Watermelon Salad

compressed watermelon, cherry tomatoes, crumbled feta, basil chiffonade

Farro Salad

arugula, kale, golden raisins, slivered almonds, red pepper vinaigrette

OYSTER INTERMISSION

Wine: J Carr Cabernet Sauvignon or True Myth Chardonnay

Oysters on the Half Shell

3 fresh shucked east coast oysters

Grilled on the Half Shell

3 grilled oysters choice of bacon* & blue or gulf coast BBQ

Fried Oysters

lightly fried, arugula salad, lemon caper aioli

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Ravioli

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rhubarb bbq, cornbread, collard greens

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strawberry coulis, candied nuts, fried mint

Chocolate Cake

blackberry sauce, pulled sugar, orange zest