

BLANC

Please accept our apologies if ever we are without a particular vintage or varietal...
Like lovers, wine supplies in this world cannot be guaranteed.



Argento Reserva 10 20 40
Chardonnay; Mendoza, Argentina

Barnard Griffin 9.5 19 38
Fumé Blanc; Columbia Valley, Washington

Scarpetta Frico Bianco 10.5 21 42
Friulano, Chardonnay; Friuli-Venezia, Italy

Fattoria Il Palagio 10 20 40
Vernaccia; Tuscany, Italy

Count Karolyi 11 22 44
Grüner Veltliner; Pannon, Hungary

Bohigas 9 18 36
Xarel-lo; Catalunya, Spain

ROSÉ AND SPARKLING

Bugey Cerdon Sparkling 15 ~ 60
Rosé of Gamay and Poulsard; Savoy, France

Musical Chairs Rosé mkt mkt mkt
Ever changing selection of our favorite hand-picked rosés

ROUGE

Black Cabra 10 20 40
Malbec; Mendoza, Argentina

Chateau d'Oupia "Les Heretiques" 9.5 19 38
Carignan; Minervois, France

Chateau de Cugat 13 26 52
Merlot, Cabernet Sauvignon; Bordeaux Superior, France

Casa Ferreira Esteva 9 18 36
Tinta Roriz, Barroca, Touriga Franca, Nat'l; Douro, Portugal

Altos Del Plata 10 20 40
Cabernet Sauvignon; Luján de Cuyo, Argentina

Gen 5 9.5 19 38
Zinfandel; Lodi, California

Bella Vita 10 20 40
Montepulciano; Abruzzo, Italy

Mas de Roches 10.5 21 42
Syrah, Grenache; C tes du Rh ne, France

PRIX FIXE DINNER

First Course ~Choice Of:

Garlic and Watercress Soup
With toasted bread crumbs, cured yolk,
meyer lemon infused olive oil

Butter Lettuce and Chicory
With smoked cod, pickled fennel,
tarragon, saba vinaigrette

Second Course ~Choice Of:

Confit Duck*
With grilled baby carrots, farrotto,
macerated black currants, roasted
hazelnuts

Pan Roasted Salmon
With braised flageolets, baby bok choy,
sweet onions; horseradish dressed red
sorrel

Buckwheat Pappardelle
With wild mushroom ragu, arugula,
taleggio; olive oil finish

Third Course ~Choice Of:

Dark Chocolate Budino
With butterscotch and coconut
macarons

Brown Sugar Roasted Pineapple
With chamomile shortbread cookies
and sweetened cr me fra che

SUGGESTED WINE PAIRING

First Course ~Choice Of:

La Marca Prosecco
Sparkling Glera; DOC Vento, Italy

Campo Viejo
Sparkling Cava; Brut Rose

Second Course ~Choice Of:

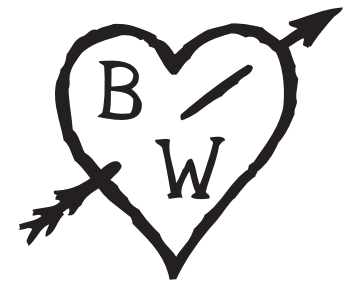
Il Moro
Trebiano; Abruzzo, Italy

Azul y Garanza
Tempranillo; Navarra, Spain

Third Course ~Choice Of:

Lunatico
Moscato d'Asti; Piedmont, Italy

Dow's Fine Tawny
Port; Porto, Portugal



DENVER RESTAURANT WEEK 2017

Prix Fixe Dinner \$35 Per Guest;
Suggested Wine Pairing \$16 Per Guest
~Tax & Gratuity Not Included~

PARTAGER

Dainty Little Cheese Board* 13
Craft cheeses, crostini, garnishes

Crawfish Beignets 12
Filled with spicy red pepper aioli

Ricotta Toasties 14
With heirloom tomatoes, grilled fresh
pear; toasted sourdough

Escargot 15
Herbed compound butter, whipped
potato crown, baguette crostini

GRAND

Good Ol' Pork Chop* 32
Roasted bone-in Niman Ranch chop
with smoked fingerling potatoes, kale;
in beurre blanc

A Hen in the Hand* 25
Confit leg and Moroccan spice rubbed,
pan-roasted breast; with country pork
and dried apricot terrine, arugula salad
and figs

Ricotta Gnocchi 22
Fresh ricotta, lemon, and thyme
gnocchi; with blanched fava beans,
treviso, and roasted chanterelle
mushrooms

* Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs
may increase risk of foodborne illness

