

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.



Armas de Guerra 10 20 40
Doña Blanca, Gordello; Bierzo, Spain

Barnard Griffin 10.5 21 42
Fumé Blanc; Columbia Valley, Washington

Black Cabra 10 20 40
Chardonnay; Mendoza, Argentina

Trimbach 14 28 56
Pinot Blanc; Alsace, France

L'ecole N°41 11.5 23 46
Semillon, Sauvignon Blanc; Columbia Valley, Washington

Cave de Tain 13 26 52
Marsanne; Rhone, France

Laurenz V 12 24 48
Gruner Veltliner; Niederösterreich, Austria

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

Aupa "Pipeño" 10 20 40
País, Carignan; Alto Cachapoal, Chile

Ioppa 13 26 52
Nebbiolo; Piedmont, Italy

Domaine de Cristia 10 20 40
Grenache; Côtes du Rhône, France

Muriel Crianza 11 22 44
Tempranillo; Rioja, Spain

Lagar de Bezana "Amalgama" 10 20 40
Syrah, Cabernet Sauvignon; Alto Cachapoal, Chile

Castelfeder Rieder 12 24 48
Lagrein; Alto Adige, Italy

Moulin de Gassac 11.5 23 46
Pinot Noir; Languedoc, France

PRIX FIXE DINNER

First Course ~Choice Of:

Garlic and Watercress Soup
With toasted breadcrumbs, cured yolk,
Meyer lemon-infused olive oil

Fried Brussel Salad
With parmesan, toasted fennel, parsley
and a verjus rouge reduction

Second Course ~Choice Of:

Confit Flatiron Roast Steak*
With charred broccolini, fingerling
potatoes, and orange-garlic emulsion

Pan Roasted Salmon
With a spicy tomato sauce, black PEI
mussels, sweet onions, and braised
fennel

Wild Mushroom Farrotto
With roasted delicata squash, kale,
basil, and feta

Third Course ~Choice Of:

Dark Chocolate Budino
With butterscotch and coconut
macaroons

Brown Sugar Roasted Pineapple
With chamomile shortbread cookies
and sweetened crème fraîche

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:

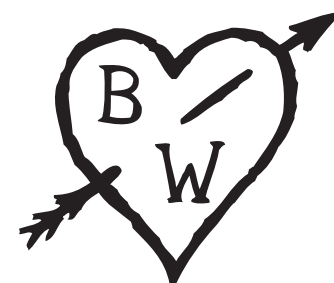
Simonsig
Chenin Blanc; Stellenbosch, W Cape, S.A

Calea
Nero d'Avola; Sicily, Italy

Third Course ~Choice Of:

Lunatico
Moscato d'Asti; Piedmont, Italy

Dow's Fine Tawny
Port; Porto, Portugal



DENVER RESTAURANT WEEK 2018

Prix Fixe Dinner \$35 Per Guest;
Suggested Wine Pairing \$18 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

Braised Pork Shank 35
Served on puree of sweet potato,
greek yogurt, and cashew; with
grilled squash, and natural jus

Duck Leg Confit 29
With braised leeks, lentil croquettes,
dijon, and verjus rouge reduction

Bubble and Squeak 21
Sautéed brussel sprouts, shallots,
delicata and acorn squash, crispy
cauliflower, spicy candied pecans;
roasted garlic and ginger vinaigrette,
with house cornbread

*These items may be served raw or undercooked based
on your specifications, or contain raw or undercooked
ingredients. Consuming raw or undercooked
meats, poultry, or eggs may increase your risk of
food borne illness, especially if you have certain
medical conditions. Please inform us of any dietary
restrictions, allergies, or concerns.