#129

Vesta, the Goddess of the Hearth, is the most beautiful of Roman divinities, bright and pure like the flame that is her symbol. Her name derives from a Sanskrit root, vas, which expresses the idea of "shining." Latins made Vesta a goddess who personified the earth and fire. She presided over the preparation of meals: Vesta was offered the first food and drink. The hearth conjures up visions of domesticity and peace, for the hearth is the traditional center of family life. It symbolizes warmth, security, and companionship a place for dreaming where it becomes possible, by peering into the embers, to find physical and mental renewal and a place to discover the secrets of the future. In ancient times a communal fire was maintained in each household by runners. It was never allowed to go out, as such an omission might threaten social life or destroy a community's collective spirit or soul. At Vesta Dipping Grill, we have combined these themes to provide a unique dining experience. Vesta is simplicity, quality, comfort, life, art, scent, relaxation, taste, sound, and fun. Please be considerate of everyone who is here to enjoy themselves. Please leave your stress at the door. Cell phones are allowed at the bar or outside, but are not permitted in the dining room. Smoking is allowed in the bar, however, cigars are not welcome. If you plan to dine for more than two hours, please let your host or server know. If you have any feedback, positive or negative, we would love to hear it. It's the only way we can continue to improve what we do. Please ask for Josh or Jen Wolkon, Executive Chef Matt Selby, or any manager. Thank you for supporting our passions. Remember, supporting independent businesses helps keep our city unique.

Vesta
dipping grill

Thanks for making the dream of Vesta a Reality...
Menus & Skewers - Mom & Dad, Boston
Graphic Design- Korn Design, Boston
Bathroom Sculptures, Artwork, Flowers, Gift Certificates- Richard Madrid, Vesta
Custom Design & Fabrication- Goog, Denver
Architects- Roth & Shepard, Denver

Vesta
dipping grill

America's Top Restaurants
Zagat Survey 2001, 2002

One of Denver's Ten Best Restaurants
5280 Magazine - 2000, 2001

"Best Chef in Denver - Matt Selby, Best Place for a First Date, Most Sinful Dessert - Matty's Daffy Apple"
5280- Top of the Town - June 2001

"Vesta tickles the palate. It remains atop the short list of places we recommend to visitors who need to be convinced that Denver is home to distinctive dining"
Rocky Mountain News - April 2001

"...this restaurant provides a sauce fix."
The Wall Street Journal - January 2001

"Best New American Restaurant"
Denver City Search - Voters Choice - October 2000

Day two dinner of "Three Perfect Days in Denver"
Hemisphere's Magazine - United Airlines - July 2000

"good service, eye catching space.....weird and wonderful"
Westword - March 2000

"Best Place for a First Date"
INSite Denver Magazine - 1998 - 2001

Winner American Institute of Architecture Design Award

1822 BLAKE STREET - DENVER, COLORADO 80202 - PH (303) 296-1970

pre-dippin'

APPETIZERS

sauce sampler platter 6
warm pita served with choice of 5 dipping sauces

grilled sesame shrimp satay 12
with cucumber pickled ginger salad in a sesame wonton cup, orange blossom ginger soy & peanut sauce

samosas 8
roasted vegetable and potato samosas, roasted corn sauce & jamey's Carribean mojo

edamame 5
fresh steamed Japanese soy beans, salted and served chilled

Asian style tamarind braised pork ribs 8
with grilled green onion and pineapple coconutmilk salad

hummus & olive plate 8
hummus served with warm pita, marinated olives and sesame oil

vesta roll 11
sesame crusted tuna roll served rare with wasabi cream sauce* and cucumber and pickled ginger salad

grilled calamari steak 10
with vietnamese chili lime sauce, crispy shallots, and napa cabbage chive slaw

vesta cheese plate 12
daily selection of cheeses served with crackers, dried figs, sliced pears, candied walnuts and arugula salad

ceviche 10
ancho chili mixed seafood ceviche with blue corn tortillas, fresh cilantro and mango cumin crema

SALADS

baby arugula salad 6
with roasted fig vinaigrette, shaved Romano and fresh ground black pepper

dave's bibb lettuce salad 8
with gorgonzola, candied walnuts, nutmeg marinated red onions and roasted pear vinaigrette

Thai beef salad 10
seared tenderloin with ginger cilantro vinaigrette and red oak leaf greens

lobster, yellow tomato and watercress salad 12
with vanilla bean champagne vinaigrette

entrees

ginger chili seared tuna 22

with scallion soy udon noodles, sesame carrot spinach salad
suggested sauces: orange blossom soy, wasabi cream*, sweet chili ginger

harissa roasted grilled half chicken 16

with basil buttered orzo and roasted fennel
suggested sauces: peanut, black pepper aioli*, salsa roja

ponzu grilled atlantic salmon 18

with curried basmati rice and lemon thyme raita
suggested sauces: jamey's carribean mojo, miso, mango cinnamon chutney

mango tamarind grilled bone in pork loin 18

with mint grilled bread salad and napa cabbage mandarin orange slaw
suggested sauces: tropical chili crush, red jerk mayo*, strawberry rhubarb chutney

morrocan grilled lamb loin 22

with currant-apricot pearl cous cous and meditteranean fennel salad
suggested sauces: harissa sauce, yellow curry, red pepper rica rouille

grilled vegetable napoleon 13

with basil buttered orzo
suggested sauces: miso, thai cilantro paste, roasted corn

grilled beef tenderloin 24

with buttermilk chive mashed potatoes, oven roasted tomatoes, and wild mushroom ragout

brown sugar smoked roasted duck breast 22

with buttermilk chive mashed potatoes and curried onions
suggested sauces: mango poblano salsa, papaya coriander crush, dried berry chutney

vesta shrimp udon noodle bowl 18 vegetarian 13

with a japanese chili, lemongrass broth and three condiments:
garlic sambal, wasabi-nori, ramen noodle vegetable salad

shoyu-beni shoga grilled beef tenderloin skewers 18

with rice wine sesame grilled vegetables, scallion dashi potato cake
suggested sauces: orange blossom soy, indonesian tomato sambal, rosemary ginger

fennel mint seared opah 24

with spicy potato lobster hash, tomato ceviche and Balinese coconut milk reduction
suggested sauces: melon amchoor, thai cilantro paste, mango cinnamon chutney

sauces

MANDARIN ORANGE CHILI MOJO*

PAPAYA PEDY CORIANDER CRUSH

SALSA ROJA

BLAKE ST. BBQ

CHIPOTLE*

BLACK PEPPER AIOLI*

SMOKED TOMATO SAGE

RED PEPPER RICA ROUILLE

JALAPEÑO HOT MUSTARD**

PONZU SAUCE

SPICY ANCHO SAUCE*

THAI CILANTRO PASTE

RED JERK MAYO

SWEET CHILI GINGER

MISO SAUCE

SUNSET HOT**

ROSEMARY GINGER SAUCE

ORANGE BLOSSOM SOY

WASABI CREAM SAUCE*

INDONESIAN TOMATO SAMBAL*

STRAWBERRY RHUBARB CHUTNEY

TROPICAL FRUIT CHILI CRUSH

MELON AMCHOOR

PEANUT SAUCE

HARISSA SAUCE

YELLOW CURRY

MANGO POBLANO SALSA

MANGO CINNAMON CHUTNEY

DRIED BERRY CHUTNEY

JAMEY'S CARRIBEAN MOJO

ROASTED CORN SAUCE

SPICY*

VESTA HOT**

white wine

australia

	bottle	glass
Greg Norman Chardonnay	36	9

california

	bottle	glass
Matanzas Creek Chardonnay	54	
Wente Chardonnay	28	
Mer Soleil Chardonnay	68	
Cuvaison Chardonnay	36	
Cosentino Chardonnay	40	10
Dry Creek Chardonnay	32	8
Francis Ford Coppola		
Diamond Series Chardonnay half bottle	16	
Clos Du Val Chardonnay half bottle	18	
St. Supery Sauvignon Blanc	36	9
Honig Sauvignon Blanc	30	
Beckman Sauvignon Blanc	28	7
Clairborne & Churchill Dry Riesling	38	
Jekyl Monterey Riesling	28	7
EXP Viognier	29	
Wildhorse Pinot Blanc	35	
Caymus Conundrum	46	
Murrieta's Well Vendimia White	44	11

chile

	bottle	glass
Casa Lapostolle Chardonnay	28	7

france

Domaine La Roche, Chablis	42	
Louis Jadot Pouilly Fuisse	38	

italy

Ruffino Libaio Chardonnay	24	
Torresella Pinot Grigio	30	
Cavit Pinot Grigio	24	6
Santa Margherita Pinot Grigio	36	9

new zealand

Mills Reef Sauvignon Blanc	37	

oregon

King Estate Pinot Gris	28	7

japan

Ozeki Karatamba Sake	12	

other libations

sparkling/champagne

	bottle	glass
Moet & Chandon Brut Imperial (Champagne)	78	
Dom Perignon (Champagne)	225	
Gosset Brut Excellance (Champagne)	71	
Veuve Cliquot "Yellow Label" (Champagne)	70	
Gosset Grande Reserve (Champagne) half bottle	39	
Billecart-Salmon Brut Rose (Champagne) half bottle	46	
Piper Heidseck (Champagne) split	11	
Chandon Brut Fresco (Argentina)	36	9
J (Sparkling Wine)	52	

dessert wine

	bottle	glass
Quady Red Electra	20	5
Robert Pecota Moscato half bottle	28	

blush

Beringer White Zinfandel	24	6

	pitcher	glass
sangria	32	6

red wine

australia

	bottle	glass
Jacob's Creek Shiraz	24	
Barossa Valley Estate Shiraz	32	
Hardys Tintara Shiraz	36	9
Black Opal Shiraz	28	7
Bookpurnong Hill Shiraz	95	
Banrock Station Merlot	24	6
Geoff Merrill Cabernet Sauvignon Reserve	61	

argentina

Altos Malbec Reserve	56	
Terrazas Malbec	30	

colorado

Balistreri Syrah (no sulphites)	38	

california

Caymus Special Select Cabernet Sauvignon	195	
M. Trinchero Cabernet Sauvignon	40	10
Wente Cabernet Sauvignon	28	7
Freemark Abbey Cabernet	62	
Turnbull Cabernet Sauvignon	52	
St. Supery Cabernet Sauvignon	37	
Sequoia Grove Cabernet Sauvignon	57	
Hess Collection Cabernet Sauvignon	62	
Niebaum - Coppola Cask Cabernet	98	
Rutherford Hill Cabernet half bottle	28	
Alexander Valley Vineyards Merlot	44	
Freemark Abbey Merlot	54	
Chateau St. Jean Merlot	52	
Ferrari Carano Merlot	65	
Corley Merlot	71	
Wildhurst Merlot (Clear Lake)	32	8
Foppiano Merlot	36	9
Francis Ford Coppola Merlot	40	10
St. Francis Reserve Merlot	94	
Hartford Russian River Valley Zinfandel	70	
Belvedere Zinfandel	45	
Avila Zinfandel	38	

california

	bottle	glass
Markham Zinfandel	38	
Ravenswood Lodi Zin	32	8
Francis Ford Coppola Zinfandel	32	8
Ridge 'Lytton Springs' Zinfandel	58	
Louis Martini Gnarley Zinfandel	65	
Hess Select Syrah	34	
EXP Syrah	32	8
David Bruce Petit Syrah	39	
Ramsay Petit Syrah	43	
Alexander Valley Pinot Noir	36	9
Artesa Carneros Pinot Noir	40	
Rutz Cellar Pinot Noir	38	
Laetitia Pinot Noir	48	
David Bruce Pinot Noir (half bottle)	24	
Jest Red	39	
BV Beauzeaux	47	
Francis Ford Coppola Claret	38	
Cosentino 'Poet' Meritage	76	
St. Supery Meritage	82	
Geyser Peak Meritage	74	

chile

Dallas Conte Merlot	28	

italy

Rocca Del Macia Chianti Classico Reserva	40	10
Rocca Robizzo (Sangiovese/Merlot)	30	

south africa

Glen Carlou Grand Classique	40	10

spain

Marques di Riscal Rioja	36	
Etim Old Vine Grenache	31	

oregon

Eola Hills Pinot Noir Reserve	65	

04/04/2002

vesta cellar list available upon request

vesta does not accept personal checks