pre-dippin’

APPETIZERS

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

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

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

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

grilled seafood lemongrass satay
with rosemary ginger sauce and Indonesian tomato sambal*
10

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

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

prince edward island mussels
in a citrus ginger broth with fresh mint and extra virgin olive oil
10

cashew tuna
served rare with a grilled New Zealand mussel and enoki mushroom salad with Japanese mayonnaise vinaigrette and ponzu dipping sauce
12

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

SALADS

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

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

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

house smoked salmon and mizuna salad
with apple chive vinaigrette, moscato sauteed shallots and yuzu creme fraiche
10
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

world grill
choose three dipping sauces

ginger chile seared tuna
with scallion soy udon noodles, sesame carrot spinach salad
suggested sauces: orange blossom soy, wasabi cream*, sweet chili ginger
22

harissa roasted grilled half chicken
with curried basmati rice, roasted fennel
suggested sauces: peanut, black pepper aioli*, salsa roja
16

ponzu grilled atlantic salmon
with curried basmati rice and lemon thyme raita
suggested sauces: jamey’s Carribean mojo, miso, mango cinnamon chutney
18

mango tamarind grilled bone in pork loin
with mint grilled bread salad and napa cabbage mandarin orange slaw
suggested sauces: tropical chili crush, red jerk mayo*, strawberry rhubarb chutney
17

ancho chili grilled lamb tenderloin
with white bean cassoulet and roasted fennel
suggested sauces: mandarin orange chili mojo, yellow curry, red pepper rica rouille
22

grilled vegetable napoleon
with curried basmati rice
suggested sauces: miso, Thai cilantro paste, roasted corn
13
grilled beef tenderloin
with buttermilk chive mashed potatoes, oven roasted tomatoes,
wild mushroom ragout
24

brown sugar smoked roasted duck breast
with buttermilk chive mashed potatoes and curried onions
suggested sauces: mango poblano salsa, papaya coriander crush,
dried berry chutney
21

pan braised halibut
with two pepper bacon arugula salad, honey sautéed sweet potatoes
suggested sauces: melon amchoor, smoked tomato sage, ginger-cilantro vinaigrette
19

vesta shrimp udon noodle bowl
with a lemongrass, togarashi, shiitake mushroom broth and asian vegetables
18
vegetarian
13

shoyu-beni shoga grilled beef tenderloin skewers
with rice wine sesame grilled vegetables, scallion dashi potato cake
suggested sauces: orange blossom soy, Indonesian tomato sambal, rosemary ginger
18

Executive Chef: Matt A. Selby
Executive Sous Chef: Wade Kirwan
Sous Chef: Kenny Turk

vesta does not accept personal checks
## White Wine

### Australia
- Mad Fish Chardonnay
- Château Tahbilk Marsanne
- Koonunga Hill (Semillon/Chardonnay)

### California
- **Napa**
  - Caymus Conundrum
  - Clos Du Val Chardonnay half bottle
  - Clos Du Val Ariadne
  - Caymus Sauvignon Blanc
  - Honig Sauvignon Blanc
  - Cuvee Chardonnay
  - Cosentino Chardonnay
- **Sonoma**
  - Dry Creek Chardonnay
  - Matanzas Creek Chardonnay
- **Monterey**
  - Jekyll Monterey Riesling
  - Francis Ford Coppola Diamond Series Chardonnay half bottle
- **Central Coast**
  - Wente Chardonnay
  - Merc Soleil Chardonnay
- **Dunnigan Hills**
  - EXP Viognier
  - Santa Barbara
  - Beckmen Sauvignon Blanc

### Chile
- Casa Lapostolle Chardonnay

### France
- Bois du Renard Chardonnay
- Louis Jadot Pouilly Fuisse

### Italy
- Torresella Pinot Grigio
- Cavit Pinot Grigio
- Ruffino Libaio (Chardonnay/Pinot Grigio)
- Santa Margherita Pinot Grigio

### New Zealand
- Grove Mill Riesling

### Oregon
- King Estate Pinot Gris

### Japan
- Ozeki Karatamba Sake

## Other Libations

### Sparkling/Champagne
- Moet & Chandon Brut Imperial (Champagne)
- Dom Perignon (Champagne)
- Gosset Grande Reserve (Champagne) half bottle
- Gosset Brut Excellence (Champagne)
- Chandon Brut Fresco (Argentina)
- Jordan "J" (Alexander Valley )
- Veuve Clicquot "Yellow Label" (Champagne)
- Henri Giraud '90 (Champagne)
- Piper Heidsieck (Champagne) split

### Dessert Wine
- Malvira Birbet half bottle (Italy)
- Icardi Moscato D'Asti (Italy)

### Blush
- Beringer White Zinfandel

### Sangría
# Red Wine

**Australia**
- Mad Fish Shiraz
- Jacob's Creek Shiraz
- Barossa Valley Estate Shiraz
- Geoff Merrill Cabernet Sauvignon
- Chateau Tahbilk Shiraz
- Black Opal Shiraz
- Banrock Station Merlot

**Argentina**
- Terrazas Malbec
- Altos Malbec

**California**
- Russian River
  - David Bruce Petit Syrah
  - Foppiano Merlot
  - Rutz Cellar Cabernet Sauvignon
  - Rutz Cellar Pinot Noir (half/full bottle)
- Santa Barbara
  - Foley Pinot Noir
  - M. Trinchero Cabernet Sauvignon
- Livermore
  - Wente Cabernet Sauvignon
- Napa
  - Caymus Cabernet Sauvignon
  - Caymus Special Select Cabernet Sauvignon
  - Freemark Abbey Merlot
  - Freemark Abbey Cabernet
  - Turnbull Cabernet (half/full bottle)
  - St. Supery Cabernet Sauvignon
  - Sequoia Grove Cabernet Sauvignon
  - Pine Ridge Merlot
  - Hess Select Syrah
  - Beringer Reserve Cabernet Sauvignon
    - "Private Reserve"
  - Francis Ford Coppola Zinfandel
  - Francis Ford Coppola Claret

<table>
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<tr>
<th>Sonoma</th>
<th>bottle</th>
<th>glass</th>
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<tbody>
<tr>
<td>Ravenswood Zinfandel</td>
<td>28</td>
<td>7</td>
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<tr>
<td>Chateau St. Jean Merlot</td>
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<tr>
<td>St. Francis Cabernet Sauvignon</td>
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<tr>
<td>Ferrari Carano Merlot</td>
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<td>Shenandoah</td>
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<tr>
<td>Sobon Estate Zinfandel (organically grown)</td>
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<td>Mendocino</td>
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<td>Bayliss and Fortune Zinfandel</td>
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<td>Monterey</td>
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<td>Hahn Merlot</td>
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<tr>
<td>Dunnigan Hills</td>
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</tr>
<tr>
<td>EXP Syrah</td>
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<td>8</td>
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</tbody>
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**Chile**
- Dallas Conte Merlot
  - bottle  | 28     | glass  | 7

**Italy**
- Castello Di Farnetella Chianti
  - bottle  | 32     | glass  | 8
- Rocca delle Macie Chianti Classico
  - bottle  | 28     | glass  |
- Icardi Barbera
  - bottle  | 40     | glass  |

**South Africa**
- Fleur du Cap Pinotage
  - bottle  | 32     | glass  | 8

**Spain**
- Marques di Riscal Rioja
  - bottle  | 36     | glass  |

**Oregon**
- Oak Knoll Pinot Noir
  - bottle  | 36     | glass  | 9
- Eola Hills Pinot Noir Reserve
  - bottle  | 65     | glass  |
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, vasa, 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.

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