

Denver Restaurant Week

Friday, November 13th - Saturday 21st

\$45/per person

~add wine pairings \$25/per person



1

Cacio + Pepe Caesar

kale, shredded brussel sprouts, pecorino ramano, boquerones

wine pairing: Falesco 'Est! Est! Est!' - Malvasia/Trebbiano - Lazio, Italy

or

Apple Risotto

applewood smoked bacon, caramelized shallots, sage

wine pairing: Cyprus - Chardonnay - Russian River Valley, CA

2

Capesanto Mare + Bagna Cauda

scallops, radicchio trevigiano, sun choke, fennel, anchovy garlic butter

wine pairing: Domaine Laporte - Sauvignon Blanc - Loire Valley, France

or

Gallinas Borrachas Mezcal + Maple Hen

butternut adobe, rapini

wine pairing: Domaine de la Bergerie - Cab Franc/Cab Sauv. - Anjou, France

3

Acorn Squash Mousse + Poached Apple

almond brittle, burnt honey ice cream

wine pairing: Heidi Schröck - Welschriesling/Furmint - Burgenland, Austria

or

Mascarpone Mousse + Kahlua Gelee

chocolate sponge + coffee almond ice cream

wine pairing: Donatella Cinelli - Vin Santo del Chianti, Italy