



upcoming vesta events 2010

- 6.29** Lodo Bites progressive tasting
- 7.18** Share our Strength's Taste of the Nation
- 7.25** Rose wine dinner - 6 wines and 6 courses
- 8.21-8.27** Celebrate "Eat Denver's" third annual Harvest Week, with 3 courses of locally sourced ingredients
- 9.22** FIVE returns to the James Beard House in New York City
- 10.21** "Eat Denver" hosts "A Saucy Affair" at Infinity Park, a benefit for 9 Health Fair

sauce glossary

***asian pear chutney** asian pear, rice wine vinegar, sugar, thai chilies, mint, cilantro, coriander, togarashi

bacon aioli house made mayonnaise with smokey bacon folded in

black pepper aioli garlic mayonnaise with coarsely ground black pepper

blake street bbq smoked onion, garlic, tomatoes, catsup, guinness, and apple cider vinegar blended with chipotle chilies, dried fruit and brown sugar

b2 steak sauce apple cider vinegar, tomato paste, worcestershire, garlic, onion, thyme, orange zest

carolina bbq apple juice, red wine vinegar, chili powder, garlic, onion, brown sugar, celery salt

cilantro pesto cilantro, parsley, garlic, parmesan cheese and olive oil

coconut milk masala onion, garlic, ginger, curry spices, fennel, mustard seed, clove and coconut milk

crème anglaise vanilla bean custard dessert sauce

cucumber lime cooling puree of fresh cucumber, lime juice and yogurt

dried berry chutney dried cherries, blackberries, raspberries, and cranberries, apple cider vinegar, white sugar, and black pepper

***green chili gastrique** anaheim green chilies, riesling, white wine vinegar, sugar

***green papaya vinegar** thai style sweet and acidic reduction of apple cider vinegar, brown sugar, thai chilies, fish sauce and green papaya

hot fudge valrhona cocoa powder, espresso, condensed milk, butter, cream and sugar

******hudson barrel hot sauce** red fresno chilies, onion and garlic packed in vinegar, and then whiskey barrel aged for 30 days

*****indonesian chili sauce** sambal chili sauce, cucumber, red onion, mint, cilantro, lime

***jalapeno ponzu** rice vinegar, soy sauce, mirin, yuzu juice, jalapeno chilies

korean garlic bbq asian pears, jalapeno, sesame seeds and ginger caramelized and reduced with soy, rice vinegar, and honey with fresh garlic added at the end

mango poblano salsa mangos, poblano chilies, red onions, tomatoes, honey and lime

miso white miso blended with vegetable oil, rice vinegar and sweet soy

peanut sauce ginger, garlic, onions, thai chilies, cilantro stems, coconut milk, peanut butter, soy sauce, fish sauce, and sriracha

pineapple pedy marmalade pineapple, bacon, white wine vinegar, paprika, coriander, chili powder

pistachio mint toasted pistachios, mint, lime, olive oil

****red curry** coconut milk, ginger, onion and garlic, pureed with coriander, turmeric, cayenne and sriracha

red pepper rica rouille garlic mayonnaise, with roasted red peppers, ancho chilies, and anchovies

roasted corn corn, butter, cream, and saffron

rose blossom yogurt plain yogurt, rose blossom water, ground coriander

***salsa roja** charred tomatoes, onion, garlic, jalapenos and chipotle chilies, oregano, cilantro, lime

****salsa verde** tomatillo, poblano and jalapenos chilies, avocado, crème fraiche, cilantro

*****smoked habanero salsa** habanero chilies, red onion, tomatoes, lime

***spicy ancho** tomatoes, ancho and chipotle chilies, garlic, onions, thyme, marjoram, cumin

****spicy jerk** habanero chilies, thyme, ginger, banana, lime, mango, tamarind, ginger beer

steuben's chimichurri cilantro, parsley, onion, chili flakes, cumin

strawberry cointreau strawberries, cointreau, sugar

*****sunset hot sauce** habanero chilies, onion, garlic, cayenne, chili powder, lime

sweet chili ginger sweet chili sauce, soy sauce, ginger, rice vinegar, sesame oil

****tamarind chipotle** smoked jalapeno chilies, tomatoes, roasted garlic, brown sugar, lime, fresh mint

thai mango sweet and sour thai chilies, mango, garlic, star anise, chamomile tea

***wasabi cream sauce** mirin, ginger, heavy cream, wasabi powder

yuzu soy soy sauce, ginger and yuzu juice, chopped chives

MENUS & SKEWERS
Mom and Dad, Boston

GRAPHIC DESIGN
Korn Design, Boston
Art & Anthropology, Denver

SCULPTURE, ARTWORK
Aurelio Madrid, Denver

ARCHITECTS
Roth Sheppard, Denver

CUSTOM DESIGN AND FABRICATION
Goog, Denver

FLORAL ARRANGEMENTS
Perfect Petal, Denver

CHEF Matt Selby EXECUTIVE CHEF Wade Kirwan SOUS CHEFS Kenny Turk, Brandon Foster + Curtis Caldwell
18% gratuity may be added to parties of 8 or more. Vesta does not accept checks.