

Vesta, the Goddess of the Hearth, was the most beautiful of Greek and Roman divinities. The flame was her symbol which expressed the idea of “shining”. Vesta presided over the preparation of meals and was offered the first food and drink.

The hearth symbolizes warmth, security, peace, domesticity, and dreams. In ancient times a communal fire was maintained in each household that was never allowed to go out, as such an omission might threaten social life or destroy a community’s collective spirit or soul. Since 1997, Vesta Dipping Grill has combined these themes to provide a dining experience unique to Denver. Chef Selby’s world grill cuisine is conveyed through more than thirty house made dipping sauces, chutneys, salsas, mojos, aiolis and relishes to create the Vesta menu. Please leave your stress at the door. Share your sauces. Ask questions. Have fun. Relax. Try something new. Let us know if the music is too loud, the room too hot or too cold, or if there is anything whatsoever we can do to improve your experience. Vesta is kid friendly. We do bottle our sauces for home dipping. Please ask your server for details. Remember, supporting independent businesses helps keep Denver unique!

Thanks for making the dream of Vesta a reality!

Vesta Dipping Grill 1822 Blake St. Denver, CO 80202



after **ten years** the story continues

Reservations

phone: 303.296.1970 Open 5 PM Everyday
fax: 303.296.4005 Kitchen Closes 10 PM Sun-Thurs
web: www.vestagrill.com Kitchen Closes 11 PM Fri-Sat

“Amazingly, ten years later, the place remains the absolute definition of a hip, sharp, trendy and groundbreaking restaurant.”

Best of Westword, March 2007
Best Way Out West Restaurant

Recent Awards & Accolades

BEST DATE SPOT
Editorial Winner
Best of Citysearch, 2006

BEST DATE SPOT
Audience Winner
Best of Citysearch, 2005

BEST FINE DINNING
Audience Winner
Best of Citysearch, 2004

TOP CHEF - TOP OF THE ROCKIES
Reader's Choice
Rocky Mountain News,
2004, 2005, 2006

BEST ROMANTIC RESTAURANT
AOL cityguide, City's Best 2004

BEST RESTAURANT
AOL cityguide, City's Best 2006

ALL-AROUND RESTAURANTS
AOL cityguide, City's Best 2005

...A HIP LITTLE BAR RESTAURANT THAT OFFERS VEGETARIAN DISHES ALONG WITH BEEF, CHICKEN AND FISH ENTREES TO BE DIPPED INTO A SELECTION OF SAUCES.
The New York Times,
36 Hours / Denver 2004

NUMBER ONE OPENTABLE RESERVED RESTAURANT IN COLORADO
Rocky Mountain News 2006, 2007

“RACHAEL’S A MILE HIGH IN DENVER TO GIVE HER FAVORITE PICKS...RACHAEL HEADS TO VESTA DIPPING GRILL FOR A VARIETY OF SEAFOOD, MEAT AND OF COURSE, DIPPING SAUCES...”
Food Network,
Rachael Ray’s Tasty Travels, May 2006

“...VESTA DIPPING GRILL WHERE EVERY BITE TASTES UNIQUE!”
Food Network, Unwrapped, January 2006



Vesta Dipping Grill

What a concept!

By Jason Sheehan

All this talk about New American food got me thinking about Matt Selby and his crew at Vesta Dipping Grill.

Since it opened almost nine years ago — if you can believe that — Vesta's concept has been simple: Take something and dip it in something else. But the restaurant has refined this simple act into an art form, a DLY fusion experience made up of fire-grilled meats and dipping sauces — which is a long way from fondue, and hell-and-gone from chips and dip.

You want duck breast roasted in brown sugar dipped in cinnamon-orange marmalade?

Vesta does that. Want to switch it up and go for a Carolina BBQ or a tamarind-chipotle sauce?

That's cool, too. With every meat (running the gamut from the aforementioned duck to ginger-chile tuna, chicken with harissa, and venison soaked in coconut milk, then grilled and served with steak fries, dry cherry butter and oyster mushrooms sautéed in ginger ale), Vesta offers three of its killer sauces, and though I'm not too fond of the yuzu-soy, that's just about the only one I've found that I don't like — which leaves more than thirty good choices.

I'm happier with a place like this, where meat and fire and sauce were all it took to make something **totally and wonderfully new.**

The space itself remains sexy as hell — all candles and wrought iron and grand, swooping booths with drippy lights over them, like lava lamps without the lamp — and is a guaranteed winner for any first date.

Plus, since the menu is set up for sharing, it's easy to get the whole Vesta experience without dropping a ton of green or gaining a ton of weight. Don't get me wrong: The place ain't cheap. It's just worth it. Let the Big City swells have their popcorn lasers and crème brûlée balls. I'm happier with a place like this, where meat and fire and sauce were all it took to make something totally and wonderfully new.



5280 Top of the Town, July 2006

“The goddess of the hearth in Roman mythology, Vesta infuses this incarnation with plenty of warm curves, from the seductively wavy bar to the circular booths in the rear.”

5280 Top of the Town, July 2006:
Restaurant Ambience - Reader's Choice

“Year after year, our readers tell us LoDo's ubercozy, warm-hued, booth-filled, sauce-serving eatery is the place to take that new hottie for that ultra-important first date. Listen to them. It works.”

5280 Top of the Town, July 2006:
Best First Date - Reader's Choice

“The ‘dipping grill’ concept was both innovative and brilliant when he and Josh Wolkon launched Vesta a decade ago, and both descriptions still apply.”

Best of Westword / March 2006
Best Wild West Restaurant



2006 MAYOR'S DESIGN AWARD

THIS PLACE IS FUN, WHICH COMES AS NO SURPRISE, considering owners Josh and Jen Wolkon and executive chef Selby are also the team behind the popular Vesta Dipping Grill. **BON APPETIT**



STEUBEN'S ROCKS

What fun!! All those memories of comfort food and those dishes you remember come back to life in grand style at the new Steuben's.

GABBY GOURMET

For home-style cooking with a high-end twist, head to Steuben's. **NEW YORK TIMES**

TOP TEN NEW RESTAURANTS OF 2006: DENVER CITYSEARCH

TOP TEN NEW RESTAURANTS 2006

Steuben's is Retro Fabulous **5280 MAGAZINE**

Overall, it was a joy for a change to see people really enjoying their food, not analyzing it.

JOHN LENDORFF , ROCKY MOUNTAIN NEWS

I CAN'T STAY AWAY FROM STEUBEN'S, the marvelously retro new restaurant in Uptown that unabashedly—and unapologetically—celebrates familiar American regional fare. **LORI MIDSON AVID GOLFER**

AS AN ACHIEVEMENT IN DESIGN, STEUBEN'S IS UNPARALLELED. JASON SHEEHAN, WESTWORD

STEUBEN'S IS POISED TO BE THE HOTTEST NEW JOINT IN TOWN.

BILL HUSTED, DENVER POST

THIS IS FOOD MOM ONLY DREAMED OF MAKING. PENNY PARKER, ROCKY MOUNTAIN NEWS

VESTA DIPPING GRILL AND STEUBEN'S ARE THE FUTURE OF DENVER DINING **DINING OUT - 2007**

A FIRST-CLASS MEAL TICKET HOME ONE OF DENVER'S TOP TWENTY RESTAURANTS BEST TRADITIONAL AMERICAN ROCKY MOUNTAIN NEWS 2007 DINING GUIDE

TOP OF THE TOWN

TOP COMFORT FOOD READER'S CHOICE

TOP FRENCH FRIES READER'S CHOICE

TOP FAMILY RESTAURANT

PARENTS LOVE EDITOR'S CHOICE

5280 MAGAZINE - 2007

TOP COMFORT FOOD TOP OF THE ROCKIES EDITOR'S CHOICE ROCKY MOUNTAIN NEWS





EATING AT STEUBEN'S CAN BECOME A HABIT

DENVER POST
SEPTEMBER 2007

WHAT ARE YOUR FIRST THREE
FOOD AND DRINK RELATED
VISITS WHEN YOU HEAD TO YOUR
CHILDHOOD HOMETOWN?

What do you order? Fried Clam's
from Kelly's? Supreme Sauce from
Raynor's? A slice from Joe's?

A take out order of a green-chili
cheeseburger from The Owl Cafe?
Maybe it's that hot dog from Pink's
or those sticky ribs from Thelma's.

Or do you head home for a bowl
of Mom's chicken soup and
brisket? We return to these classic
spots for the comfort, the subtly
unique flavor, the consistency,
the familiarity, and the memories
of both the food and the
experience. Only one place can
set the standard for certain foods.
Lovers of food have their own
"greatest hits collection."

We yearn for that blissful moment
that uses the powers of food,
smell, sight, taste, and memory

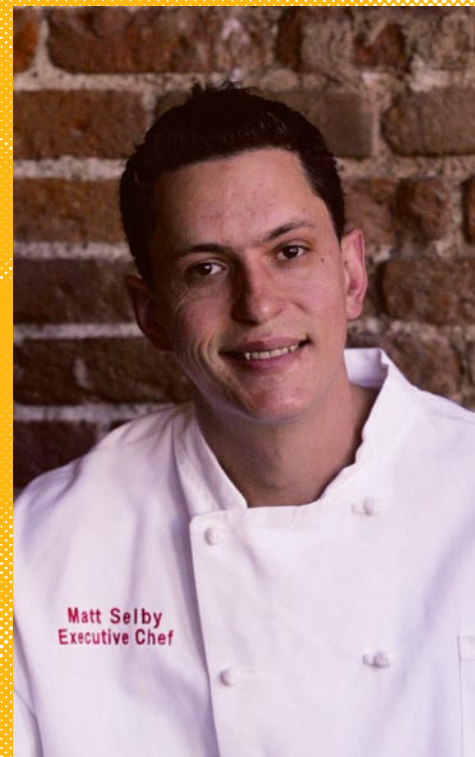
to take us to a happy place; that
after school hangout, the corner
deli, the pizza place and
sometimes even Mom's kitchen.
Steuben's is named after a
restaurant in Boston that my Great
Uncles, Max and Joe opened in
1945. Steuben's became
a famous Boston restaurant,
nightclub, and hotspot from the
1940's to the 1960's on Boylston
Street. The Vienna Room,
The Cave, and The Blue Room
were all part of the Steuben's
space and hosted Big Bands,
Jazz Bands, Swing Bands, The Rat
Pack, Proms and Sweet Sixteens.
In its prime, Steuben's was the
center of the Boston dining and
nightlife scene.
Steuben's, Denver, is a restaurant
that respects the history of its
name and the core ingredients of
the American Regional classics
we have attempted to recreate.

These dishes are America's
cuisine and American's
interpretations of the dishes of our
diverse cultural heritage. We have
enjoyed the endless debates,
opinions, stories, research,
consultations and food memories
that have led us to the opening
version of the Steuben's menu.

Eat at Steuben's.
Take-Out from Steuben's.
Drink at Steuben's.
Feel at home, in Denver,
at Steuben's.

STEUBEN'S
523 East 17th Avenue
Denver, CO 80203
303.830.1001
www.steubens.com

Matt Selby
Vesta Dipping Grill & Steuben's / Executive Chef



At twenty-two years old,
most cooks aren't ready
to supervise themselves,
never mind a kitchen
full of cooks.

Now, at age thirty-three,
after ten years as
Executive Chef,
Matt Selby has done
his part to put Denver
and Vesta Dipping Grill
on the culinary map.

Born and raised in Denver, Selby's kitchen odyssey
began by serving up burgers and cheese sticks in
Bennigan's kitchens. After a five year stint
at Bennigan's, Matty got his first big opportunity
to work under two of his greatest influences,
Tim Anderson and Jimmy Schmidt at The
Rattlesnake Grill in Denver. It was here that Matty
chose to dedicate his professional life to food.
In 1995, with Anderson and Schmidt,
Matty participated in City Meals on Wheels in
New York City. This was a dream come true,
meeting of some of the best chefs in the country,
before the term "celebrity chef" ever existed.

After the Rattlesnake, Matty joined the team of one of the nation's most respected restaurateurs, Mel Master. A stint at Mel's, Starfish, and Bruno's eventually led to his first Executive Chef position at Mel's Top Hat. It was while at Top Hat, through serendipity and word of mouth, that Matty learned of a position at the soon to open Vesta Dipping Grill. He accepted a Sous Chef position, prompted by the exciting opportunity, menu, and design of Vesta. **After two months, he was promoted to Executive Chef, and thus began a story of success for Matty and Vesta.**

Vesta Dipping Grill offers a unique concept with a special kind of menu freedom that has allowed Matty to be whimsical, creative, and worldly all at the same time. After only a year in business, Vesta was receiving incredible reviews, and Matty's reputation as one of Denver's best new chefs was growing. As business continued, the raves kept coming: Best Chef in Denver, Denver's Top Ten Restaurants, Best Dessert, Best Appetizer, Best Cheese Plate, Best Duck, Best Place for a First Date, Best Place for Groups, Most Romantic, and the list goes on. Vesta has been noted in the New York Times, Food and Wine, Bon Appetit, The Washington Post, Travel and Leisure, National Geographic Traveler, and Maxim. Recently Vesta was featured on The Food Network's Unwrapped, and Rachel Ray's Tasty Travels.

In her magazine, Rachel Ray claimed Matty is "going to be a rock star". Perhaps one of the most gratifying highlights in Matty's career was an invitation to represent Denver at the James Beard House in New York City in 2005.

Matty could be the only chef in Denver that has remained in the same kitchen for ten years. His loyalty to Vesta and his continued desire to make it better has allowed Vesta to remain one of Denver's best restaurants year after year. Finally, in June of 2006, Matty took on another challenge by opening Steuben's, with the team and partnership he had built at Vesta Dipping Grill.

While Vesta allows Matty to cook with his mind, Steuben's regional American menu has allowed Matty to get back to his roots and cook with his heart. In its first year Steuben's has been called "retro fabulous", "the hottest new joint in town", recognized by the New York Times as "where to eat now", and was one of Bon Appetit Magazine's Top Tables.

Matty regularly contributes his time to a variety of local charities, including: Vesta's annual "Small Plates For The Spot", Co-Chairing Culinary Conversations for the Liver Foundation, Too Many Chefs in the Kitchen (Children's Hospital), ten years with Share Our Strengths Taste of the Nation, Chef's Out Front Operation Front Line, Dining out for Life, and numerous local art openings. Matty teaches regularly at The Seasoned Chef, and Mise en Place cooking schools. He has broadened his horizons with stages at Chez Panisse, An American Place, Goodfellows, and Gramercy Tavern.

Matty continues to focus on keeping Vesta at the top of Denver's dining scene and doing his part to bring further positive attention to Denver. He strives to be a positive influence on the never-ending flow of culinary students that come through his kitchens, even as he continues to be inspired by his own local heroes such as, Jamey Fader, Sean Yontz, Goose Sorenson, and Tyler Wiard. Matty wants to continue to teach and use his success to play an active roll in bettering the Denver community from within the walls of Vesta as well as beyond them. Someday, Matty would like to write a cookbook or a book of food related fiction, while running his dream fifteen seat restaurant that, with a little luck, will barely break even.

"Vesta is consistently named one of Denver's top restaurants by 5280 magazine, called one of "America's Best" by the venerable Zagat survey and has been lauded by Travel & Leisure and the Wall Street Journal."

AOL Cityguide 2005, 2006
Best All-Around Restaurant in Denver

Selected Accolades

"TO DIE FOR"
Gabby Gourmet,
2004, 2005, 2006, 2007, 2008

"...VESTA WINS HONORS...FOR ONE GREAT SPACE. THE FOOD AND WINE ARE ON PAR WITH THE GORGEOUS SURROUNDINGS."
Gabby Gourmet, 2004

"A GUARANTEED WINNER FOR ANY FIRST DATE...MEAT, FIRE AND SAUCE WERE ALL IT TOOK TO MAKE SOMETHING TOTALLY AND WONDERFULLY NEW."
Westword, February 2006

TOP FIVE RESTAURANTS FOR DATES
5280, December 2004, January 2005

"THE FOOD IS INVENTIVE AND TASTY, THE ATMOSPHERE FUNKY, AND THE THEME FRESH....VESTA SHOULD BE A DENVER HOTSPOT FOR YEARS TO COME."
5280, May 2007

BEST DINNER DESTINATION FOR A THIRD DATE
Westword, 2005

BEST DINNER DESTINATION FOR IMPRESSING A DATE
Westword, 2004

BEST RESTAURANT FOR A FIRST DATE
Rocky Mountain News,
Top of The Rockies 2003

TOP OF THE ROCKIES, BEST SERVICE PEOPLES CHOICE
Rocky Mountain News, 2006

DENVER'S HAND'S DOWN TOP 10 RESTAURANTS
The Denver Post, 2005

DENVER'S BEST RESTAURANTS: THE BEST 2005
Rocky Mountain News, 2005

“VESTA DIPPING GRILL AND STEUBEN’S ARE THE FUTURE OF DENVER DINING.”
Dining Out, Winter/Spring 2007

“SELBY’S PASSION FOR FLAVOR MATING GUARANTEE THAT EVEN HUMBLE SIDE DISHES LIKE ‘GINGER ALE-SAUTEED MUSHROOMS’ WILL MAKE YOU SMILE.”
One Of Denver’s Top 20
Rocky Mountain News, 2006

“FOR YEARS NOW, VESTA HAS BEEN DOING ITS THING, GETTING BETTER AND BETTER WITH EACH PASSING SEASON AND ALWAYS LOOKING SEXY AS HELL WHILE DOING IT.”
Westword, 2005

DENVER’S BEST IN CHOW
MAXIM, 2002

AMERICA’S TOP RESTAURANTS
Zagat Survey, 2001, 2002, 2003, 2004, 2008

BEST ROMANTIC RESTAURANT
AOL City Guide, 2004

ONE OF DENVER’S TEN BEST RESTAURANTS
Rocky Mountain News, 2004, 2005 Dining Guide

“Selby’s original LoDo eatery boldly jolts your taste buds for a cool, roller coaster ride.”

Rocky Mountain News, 2007 Dining Guide
One of Denver’s Top Twenty Restaurants

BEST GROUP DINING
Editorial Winner
Citysearch, 2003

BEST GRILL CREW, BEST CHEESE COURSE, BEST DINNER AFTER 10PM
Westword, 2003

ONE OF DENVER’S TEN BEST RESTAURANTS
Denver Post, 2005

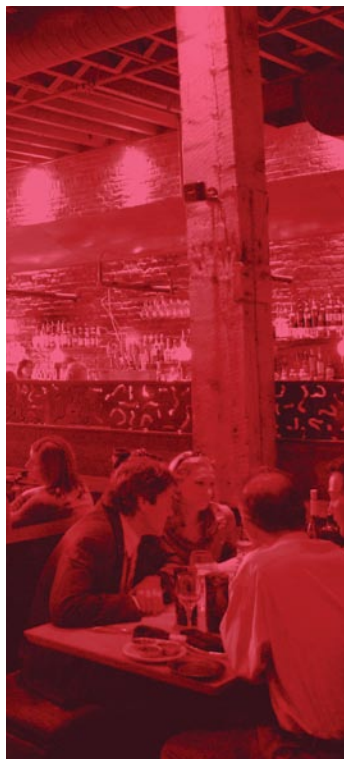
BEST RESTAURANT FOR GROUPS
5280 Magazine, 2003

ONE OF DENVER’S TOP NINE
Avid Golfer, 2004

AMERICAN INSTITUTE OF ARCHITECTURE DESIGN AWARD
AIA, 1998

“PREDICTABLE IS LIKELY THE 1ST ADJECTIVE TO COME TO MIND ON A VISIT TO EITHER OF WOLKON’S ACCLAIMED RESTAURANTS.”
Architect Colorado, Summer 2007





**“...Vesta’s never turned down the heat,
and the restaurant is as vital and
innovative as it ever was...”**

Westword / Best of Denver 2006
Food & Drink / Best Legs



Vesta Dipping Grill
1822 Blake St.
Denver, CO 80202

Reservations

phone: 303.296.1970
fax: 303.296.4005
web: www.vestagrill.com

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Kitchen Closes 10 PM Sun-Thurs
Kitchen Closes 11 PM Fri-Sat

DESIGN: ART & ANTHROPOLOGY, INC.