

# FIRE *happy* winesday

Enjoy this specialty **Winesday** prix fixe menu with wine pairings for \$85 per person\* - available for a limited time only. Enjoy prix fixe menu without wine pairings for \$65.

## FIRST COURSE

(choice of)

### TUNA TARTARE\*

apple chips | fennel | watercress purée | basil | anise vinaigrette

### ROASTED BEETS

strawberries | sorrel | rhubarb | ver jus vinaigrette | pie crust

*Portal Da Calçada (Rose)*

## SECOND COURSE

(choice of)

### ROASTED HALF CHICKEN

snap peas | spring onion | marble potatoes | blood orange nasturtium oil

### SEARED SCALLOPS

orzo medley | nduja butter | heirloom tomato | green garlic

### CAVATELLI CACIO PEPE

parmesan | fresh black pepper

*Columna Granito Albariño Rias Baixas*

## DESSERT COURSE

(choice of)

### STRAWBERRY SHORT CAKE

macerated blackberries | chantilly cream | basil

### SALTED CARMEL TORTE

marshmallow gelato | puffed rice

*The ART Label Cava*

\*Menu pricing is set per person and is not available for sharing.

These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

curated by:  
Executive Chef, Jon Keeley



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