

# GOOD EVENING

## TO BEGIN...

### TUNA CRUDO\* - 19

apple | fennel salad | orange oil | anise vinaigrette

### BURRATA TOAST- 18

buffalo milk burrata | heirloom tomato | foccacia | basil balsamic vinaigrette

### ROASTED BONE MARROW - 17

short rib | pea tendrils | citrus | sourdough

### BBQ PORK BELLY - 17

summer slaw | fried okra | sunflower seeds | carolina gold bbq sauce

### ROASTED BEETS - 15

strawberries | sorrel | ver jus vinaigrette | pie crust

## TO SUSTAIN...

### GRILLED CAESAR\* - 14

buttered panko | herb trio | grana padano | white anchovies | cured egg yolks

### ARTFUL GREENS - 11

heirloom carrots | cucumber | tomato | radish | fennel | green goddess dressing

### LOCAL CUCUMBER SALAD - 13

heirloom tomato | red onion | white ver jus | feta cheese | herb vinaigrette

### ARUGULA SALAD - 14

blue cheese mousse | candied walnuts | pickled red onions | cherry tomato | champagne vinaigrette

### CUCUMBER GAZPACHO - 12

heirloom tomato | dill | chili oil

## TO THRIVE...

### ROASTED HALF CHICKEN - 32

polenta cake | buttered carrots | natural jus | herb salad

### SKUNA BAY SALMON\* - 34

carolina rice | baby squashes | gribiche | dill beurre blanc

### SEARED SCALLOPS - 42

orzo medley | nduja butter | heirloom tomato | green garlic

### SKIRT STEAK\* - 44

chimichurri | heirloom tomato | feta | confit shallot

### CENTENNIAL CUTS SMASH BURGER\* - 19

double beef patties | provolone | pickled peppers | pancetta | romaine | smoked tomato aioli

### PORK TENDERLOIN\* - 32

herb smashed potato | charred broccolini | olive crumble | salsa verde

### CACIO PEPE - 22

artisanal pasta | parmesan | fresh black pepper



@FIRERestaurantDenver



curated by:  
Executive Chef, Jon Keeley

CURIO COLLECTION  
by Hilton

\*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.