

# GOOD EVENING

## TO BEGIN...

### KAMPACHI CRUDO\* - 17

grapes | pine nuts | verjus rouge | micro basil

### BISON TARTARE\* - 16

potato chips | b&b pickles | secret sauce | quail egg | breadcrumb

### BBQ CHARRED CARROTS - 13

sheep's milk feta | carrot top pistou | puffed quinoa | lemon preserve

### SPANISH OCTOPUS - 16

shaved & braised fennel | calabrian chili romesco | marcona almonds

### ZA'ATAR LAMB RIBS - 18

napa cabbage | coriander vinaigrette | black garlic aioli | gremolata

### PORK BELLY - 15

polenta | local mushrooms | sunflower sprouts | pork jus

## TO SUSTAIN...

### CIPOLLINI ONION TART - 12

escarole | endive | celery | celery seed vinaigrette

### GRILLED CAESAR\* - 14

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

### ARTFUL GREENS - 11

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

### BABY KALE - 13

pecans | blueberries | onion strings | allium ashed goat cheese | champagne vinaigrette

### ROASTED BEETS - 13

tri-colored beets | buttermilk blue cheese | marcona almond milk | charred onion

### CELERY ROOT SOUP - 10

olive oil croutons | beet chips | sunflower sprouts

### CHICKPEA STEW - 11

cured chorizo | fried garbanzo beans | crisp garlic

## TO THRIVE...

### GREEN CHILI HANGER STEAK\* - 44

bacon potato chip hash | shishitos | pueblo pepper white bbq | avocado butter

### BRICK CHICKEN - 29

root-vegetable panzanella | basil | lemon preserve | chicken jus

### GRILLED WAHOO\* - 32

cauliflower | cucumber salad | marcona almond foam | micro basil

### SEABASS\* - 34

sushi rice cake | broccolini | gingered buttermilk buerre blanc | nastursium

### 48-HOUR SHORT RIB\* - 40

carrot | charred onion salsa verde | cardamom vinaigrette

### LOCAL ART SMASH BURGER\* - 17

colorado double beef patties | provolone | pickled peppers | pancetta | smoked aioli

### DUCK & DUMPLINGS - 29

ricotta gnudi | duck confit | local mushrooms | baby kale | parmesan broth

### PORK TENDERLOIN\* - 36

spatzle | vidalia subise | mustard greens | whiskey pork jus

prepared by:  
Executive Chef, Jon Keeley

# FIRE

the **ART**  
A HOTEL  
CURIO COLLECTION  
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