

GOOD EVENING

TO BEGIN...

TUNA TARTARE* - 19

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

STUFFED SQUASH BLOSSOMS - 21

mascarpone | crab | arugula | saffron aioli | sumac

ROASTED BONE MARROW - 17

short rib | pea tendrils | citrus | sourdough

GLAZED PORK BELLY - 17

fava bean panisse | pomegranate | garlic chips | orange curd

ROASTED BEETS - 15

strawberries | sorrel | rhubarb | 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

SPINACH & ASPARAGUS SALAD - 17

vadouvan yogurt | buttered panko | ramp vinaigrette | strawberry gremolata

FRISSE SALAD - 14

nectarine | squash blossom | golden raisins | ricotta salata | sunflower vin

CUCUMBER GAZPACHO - 13

heirloom tomato | dill | baby fennel | chili oil

TO THRIVE...

ROASTED YOUNG CHICKEN - 40

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

WILD ALASKAN HALIBUT* - 42

asparagus risotto | grapefruit | petite salad

SEARED SCALLOPS - 42

orzo medley | nduja butter | heirloom tomato | green garlic

SKIRT STEAK* - 44

chimichurri | heirloom tomato | feta | confit shallot

CENTENNIAL CUTS SMASH BURGER* - 20

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

JUNIPER LAMB LOIN* - 52

whipped lebaneh | olive crumble | blueberry cous cous | dill

CAVATELLI CACIO PEPE - 26

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.