

happy winesday

FIRE

Enjoy this specialty three-course prix fixe menu every Wine Wednesday from 5:00-9:00PM for only \$50 and take 50% off select bottles of wine as listed below, while supplies last.

FIRST COURSE

(choice of)

ARTFUL GREENS SALAD

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

CUCUMBER GAZPACHO

heirloom tomato | dill | chili oil

SECOND COURSE

(choice of)

ROASTED HALF CHICKEN

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

PORK TENDERLOIN*

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

CACIO PEPE

artisanal pasta | parmesan | fresh black pepper

DESSERT COURSE

(choice of)

DUTCH APPLE PIE

dulce de leche | whipped cream | candied pecans

SALTED CARAMEL TORTE

marshmallow gelato | puffed rice

SPARKLING

Ferriol "The ART Cuvee" Cava - 30

Chandon Etoile - 80

ROSÉ

Kim Crawford Rosé - 38

WHITE

Kim Crawford Sauv Blanc - 38

Shannon Ridge Chardonnay - 38

RED

Shannon Ridge Cabernet Sauv - 38

Dona Paula Malbec - 54



@FIRERestaurantDenver

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

25% gratuity added to parties of 8 guests or more. Gratuities are shared on a daily basis between front of house, hourly employees.