

## upcoming events 2012

**Sake Dinner**  
**Sunday, August 19th**  
**6:30pm - \$75/guest**  
seats very limited

**Every Monday** - Join us for Monday Supper - a different three-course offering every week for the Restaurant Week price of \$52.80/couple or \$26.40/individual

- 07.19** Vesta Dipping Grill 15th Anniversary  
All proceeds going to LoDo Cares
- 08.19** Beyond the Sauce Dinner Series - **Sake**
- 08.21** LoDo Bites
- 09.03** Closed for Labor Day
- 10.01** 8th Annual Plates For the Peak - Benefitting Urban Peak
- 11.04** Beyond the Sauce Dinner Series - **Sherry**

Reservation inquiries for our events can be made at [vestagrill.com](http://vestagrill.com)

**Vesta Cookbook,**  
***Beyond The Sauce,***  
now available  
ask your server for details

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## sauce glossary

**black pepper aioli** garlic mayonnaise with coarsely ground black pepper

**crème anglaise** vanilla bean custard dessert sauce

**dried berry chutney** dried cherries, blackberries, raspberries, and cranberries, apple cider vinegar, white sugar, and black pepper

**\*\*\*ghost chili bbq** tomatoes, ghost chilies, onions, garlic, ginger, molasses, brown sugar

**hot fudge** valrhona cocoa powder, espresso, condensed milk, butter, cream and sugar

**\*\*\*hudson barrel hot sauce** red fresno chilies, onion and garlic packed in vinegar, and then whiskey barrel aged for 30 days

**\*\*\*\*indonesian chili sauce** sambal chili sauce, cucumber, red onion, mint, cilantro, lime

**\*jalapeno ponzu** rice vinegar, soy sauce, mirin, yuzu juice, jalapeno chilies

**korean garlic bbq** asian pears, jalapeno, sesame seeds and ginger caramelized and reduced with soy, rice vinegar, and honey with fresh garlic added at the end

**mango poblano salsa** mangos, poblano chilies, red onions, tomatoes, honey and lime

**peanut sauce** ginger, garlic, onions, thai chilies, cilantro stems, coconut milk, peanut butter, soy sauce, fish sauce, and sriracha

**pineapple pedy marmalade** pineapple, bacon, white wine vinegar, paprika, coriander, chili powder

**pistachio mint** toasted pistachios, mint, lime, olive oil

**\*\*red curry** coconut milk, ginger, onion and garlic, pureed with coriander, turmeric, cayenne and sriracha

**red pepper rica rouille** garlic mayonnaise, with roasted red peppers, ancho chilies, and anchovies

**roasted corn** corn, butter, cream, and saffron

**\*salsa roja** charred tomatoes, onion, garlic, jalapenos and chipotle chilies, oregano, cilantro, lime

**\*\*salsa verde** tomatillo, poblano and jalapenos chilies, avocado, crème fraiche, cilantro

**\*\*\*smoked habanero salsa** habanero chilies, red onion, tomatoes, lime

**\*spicy ancho** tomatoes, ancho and chipotle chilies, garlic, onions, thyme, marjoram, cumin

**steuben's chimichurri** parsley, onion, chili flakes, cumin

**strawberry cointreau** strawberries, cointreau, sugar

**sweet chili ginger** sweet chili sauce, soy sauce, ginger, rice vinegar, sesame oil

**thai mango sweet and sour** thai chilies, mango, garlic, star anise, chamomile tea

**\*wasabi syrup** wasabi powder, lemongrass, shallots, ginger