



The
WEBER

233 Clayton Street
Denver, Colorado 80206
For Reservations Please Call
303-377-8577



March 2010

Please come and enjoy our
March Wine Pairing!

Fresh Sushi Grade Hamachi paired with Giesen Sauvignon Blanc our Marlborough New Zealand selection of wine for our first course.

Colorado Beef Ribeye paired with our favorite Robert Hall Meritage, stands up well to the Pepper Marmalade.

Chef's Sugar Pear and Pecan Crisp is one of our late winter treats which we enjoy with a Canton Ginger Aperitif.

Bon Appétit!



Executive Chef Chris Johnson

With Sous Chef Zack Ellis

And The WEBER Family of Culinary Professionals

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Sushi Grade Hamachi

Braised Daikon, Blood Orange Vinaigrette

Wasabi Leaves

Giesen Sauvignon Blanc

Marlborough New Zealand

Colorado Beef Ribeye

Milk Braised Salsify, Fennel Bulb

Piquillo Pepper Marmalade

Robert Hall Meritage

Paso Robles California

Sugar Pear and Pecan Crisp

Pate' Brisee, Cinnamon Gelato

Canton Ginger Aperitif

\$39.95

Tax and Gratuity not included