

BOULDER CORIK

APERTURE WINE DINNER

WITH WINEMAKER AND BOULDER NATIVE JESSE KATZ

JULY 25, 2018 ~ Dinner at 6:30



FIRST COURSE

CORNCAKE WITH BBQ SHRIMP, ROASTED POBLANO SALSA AND AVOCADO CREMA
APERTURE SAUVIGNON BLANC 2016

SECOND COURSE

GRILLED WATERMELON WITH CANA DE CABRA CHEESE AND
LOCAL ARUGULA WITH OLIVE OIL AND AGED BALSAMIC
APERTURE CHENIN BLANC 2016

THIRD COURSE

WILD ALASKAN KING SALMON WITH LOCAL SWEET POTATOES AND A RED CHILE LIME BUTTER
OR

NIMAN RANCH NEW YORK STRIP STEAK GRILLED AND SLICED WITH GRILLED SUMMER VEGETABLES
APERTURE RED BLEND 2014 AND APERTURE CABERNET SAUVIGNON 2014

DESSERT

BLUEBERRY CRISP WITH GLACIER VANILLA ICE CREAM
WITH INNISKILLIN CABERNET FRANC ICE WINE

\$95.00 per person plus tax and gratuity.
Please call 303-443-9505 to make your reservation.

