
THE CELLAR

Experience



ANGELA SUPPA

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17 Fairway Lane | Littleton CO | 20123

PRIVATE DINING

CELLAR MENU

FOUR-COURSE PLATED MENU | \$ 55++

Includes Iced Tea, Lemonade, & Coffee Service

SOMMELIER WINE PAIRINGS STARTING AT AN ADDITIONAL \$35++

Burgundy

ESCARGOT

French Snails | Parsley Garlic Compound Butter | Raclette Cheese Fondue

GOUGERES ‘Cheese Pastry’

Mache Salad | French Prosciutto | Breakfast Radish | Lemon-Tarragon Vinaigrette

BEEF BOURGUIGNON

Braised Beef | Root Vegetables | Red Wine Jus | Fine Herb

VERJUS & VANILLA PEAR TATIN

Vanilla Pastry Cream | Verjus Poached Pear | Cassis Whipped Cream

SAMPLE SOMMELIER WINE PAIRINGS

Chateau des Jacques “Moulin-a-Vent” Gamay

William Fevre “Champs Royaux” Chablis

Domaine Pavelot “1^{er} Cru Dominode Savigny-Les-Beaunes” Pinot Noir

Trimbach “Late Harvest Vendage Tardive” Gewurztraminer

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South American

ROMEO Y JULIETTA

Fresh Farmers Cheese | Guava | Mache Salad | Hearts of Palm | Starfruit | Cashews | Sour Orange Vinaigrette

MOQUECA BIANA: BRAZILIAN FISH AND COCONUT STEW

Black Cod | Red Bell Pepper | Heart of Palm | Olive | Brazilian Chili | Cilantro | Rice

FAMILY-STYLE BRAZILIAN GRILL OVER HOT COALS

Garlic-Grilled Sirloin | Parmesan-Crusted Pork Tenderloin | House-Made Pork Sausage | Rosemary-Grilled Lamb Leg

Brazilian Vinaigrette | Chimichurri and Pao de Queijo

COCUNUT CRÈME BRULEE

Chocolate | Charred Pineapple Chutney

SAMPLE SOMMELIER WINE PAIRINGS

Bodega Garzon Albarino

Vina Leyda "Las Brisas" Pinot Noir

Catena "Alta" Malbec

Susana Balbo Late Harvest Torrontes

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Spain

SPANISH CHARCUTERIE BOARD

Chorizo | Jamon | Iberico | Marcona Almond | Alfonso Olives | Quince Pate | Crostini

ENSALADA

Arugula | Fried Manchego | Hazelnut Romesco | Marinated Tomato | Piquillo Pepper | Lemon Vinaigrette

PAELLA

Spanish Prawns | Mussels | Clams | Chicken | Bacon Lardon | Rice | Saffron | Lemon Parsley

CREMA CATALANA

Blood Orange | Marcona Almond Crunch

SAMPLE SOMMELIER WINE PAIRINGS

Ameztoi "Rubentis" Txakolina Rosado

Tres Olmos "Rueda" Verdejo

Remelluri Rioja Reserva

Alvear "Solera 1927" Pedro Ximénez Sherry

PRIVATE DINING

DINNER MENU

FOUR-COURSE PLATED MENU | \$ 55++

Includes Iced Tea, Lemonade, & Coffee Service

SOMMELIER WINE PAIRINGS STARTING AT AN ADDITIONAL \$35++

Naples

MARGHERITA PIZZA

Buffalo Mozzarella | Arugula | Basil | Cracked Pepper | Tomato | EVOO

ZUCCHINI ALLA SCARPECE

Roasted Zucchini | Garlic | Banyuls Vinegar | Mint | Pignoli Nuts

PASTA ALLA GENOVESE

Braised Veal and Onions | Marinated Tomato | Asiago | Basil

LIMONCELLO BABA

Honey Soaked Cake | Toasted Almonds | Charred Meringue | Limoncello Glaze

SAMPLE SOMMELIER WINE PAIRINGS

Mastroberardino Lacryma Christi del Vesuvio Piediroso

Feudi di San Gregorio Falanghina del Sannio

Mastroberardino Taurasi Radici

Fattoria Selvapiana Vin Santo del Chianti Ruffino

Prices do not include 22% service charge and 7.25% sales tax