

A SEASONED Dinner Menu



Snacks

'Cheese Puffs' Manioc/Cheddar ~ gf/v/\$7

'Yuca Fries' Chipotle Mayonnaise ~ gf/v/\$6

'Pickled Chilies' Jalapeños/Shallots/Oregano ~ gf/v/\$6

'Olives' Citrus-Marinaded Black & Green Olives ~ gf/v/\$6

'Mixed Nuts' Honey & Winter Spice-Roasted Cashews, Walnuts & Hazelnuts ~ gf/v/\$8

Small Plates

'Corn & Poblano Chowder' Corn/Poblano/Bacon/Shallots/Celery/Cream/Chives ~ \$10 Bowl/\$5 Cup

'Potted Trout' Smoked Rainbow Trout/House Mayo/Fried Capers/Spent Grain Toast/Apple ~ \$12

'This Little Piggy' Soft Roll/Braised Bacon/Chipotle Mayo Slaw/Pickled Red Onions ~ \$5 each

'Shaved Winter Salad' Fennel/Endive/Radish/Brussels Sprouts/Radicchio/Red Onion/

Candied Walnuts/Apples/Honey Citrus Vinaigrette/Toasted Cornbread ~ v/\$10

Bistro Plates

'Three Sisters' Quinoa, Corn & Bean 'Succotash' Fritters/Butternut Squash Puree/Corn Sauce/
Native Granola ~ gf/v/\$21

Suggested Wine/Beer Pairing: Mayu, Pedro Ximenez, Elqui Valley, Chile, 2018.

Lumpy Ridge, Skål, Estes Park, Colorado.

'Chicken Confit Mole' Crispy Brined Chicken Leg & Thigh/Mole Poblano/Black Bean Salsa/
Pickled Red Onions/Chipotle Cabbage Slaw/Guacamole ~ gf/\$29

Suggested Wine/Beer Pairing: Textbook, Cabernet Sauvignon, Napa Valley, CA, 2017.

Lumpy Ridge, IPA, Estes Park, Colorado.

'That'll do, Pig' Adobo-Braised Smoked Pork Belly/Sweet Potato, Parsnip & Carrot Puree/
Brussels Sprouts/Mojo de Ajo/Crumbs/Pickled Mustard Seeds ~ \$36

Suggested Wine/Beer Pairing: La Postolle, Merlot, Vinedo Apalta, Chile, 2017.

Lumpy Ridge, IPL, Estes Park, Colorado.

'Smoked Brisket*' Hickory Smoked Colorado Beef/Bleu Cheese & White Truffle Potato Puree/
Carrots & Brussels Sprouts/Pickles/Apple Cider & Whole Grain Mustard Vinaigrette ~ gf/\$38

Suggested Wine/Beer Pairing: Snowy Peaks, Syrah, Estes Park, Colorado, 2017.

Lumpy Ridge, Sun-Lion Wheat, Estes Park, Colorado.

'Portuguese-Style Scallops & Sausage*' Pan-Seared New Bedford Scallops/Garlic, Crushed Red
Pepper, Parsley & Lemon Butter/Linguica/Sweet Peppers/Olives/Capers/Salt Potatoes ~ gf/\$46

Suggested Wine/Beer Pairing: Nora, Albarino, Galacia, Spain, 2018.

Lumpy Ridge, IPA, Estes Park, Colorado

Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.

*These items are, or may be, served raw or undercooked.

SEASONED gratefully acknowledges our local partnerships with:

Rock Crop Farm, Red Wagon Farm, Aspen Moon Farm, The Croft Family Farm, Lumpy Ridge Brewery & EP Greens.

A Special acknowledgment to Images of RMNP for the photographs that adorn our sitting area wall.



Upcoming SEASONED Special Events:

call us @ 970.586.9000 for details. www.seasonedbistro.com

Cooking Classes: Space available on 10 March, 21 April & 12 May 2020

'Delmonico's Kitchen'

Cuisine from America's First Greatest Restaurant. 25 - 28 March 2020

'An Ode to The First People'

A menu devoted to Indigenous Cuisine. Menu TBD. 28 April - 02 May 2020.

'Murder on the Boardwalk' @ Prospect Inn

1920's-inspired Murder Mystery in collaboration with our neighbor, VINO GIÙ.

Call 970.591.2528 to make your reservations...20 May 2020.

'Big Night'

Recreating the Italian Cuisine of 1950's New Jersey from the movie 'Big Night'. May 2020.

'The SEASONED Table'

Cooking with JAX Fish House & Oyster Bar

Featuring the Wines of Maverick Wine Company, Denver, CO.

June 2020