

A SEASONED Dinner Menu

“The noblest art is that of making others happy” ~ P.T. Barnum



Snacks

Pickled Things Jalapeños/Shallots/Oregano ~ gf/V/\$6

Spiced Cashews Cinnamon/Cumin/Smoked Paprika ~ gf/V/\$6

Citrus-Marinated Olives Black & Green Olives/Orange ~ gf/V/\$6

Cheese Puffs Manioc Flour/Wisconsin Gruyere ~ gf/V/\$7

Small Plates

Farmer's Market Salad Baby Lettuces, Arugula, Romaine & Frisee/Berries/
Radish/Red Onion/Citrus Vinaigrette/Candied Walnuts ~ gf/V/\$10

Smoked Salmon Chowder Cherrywood-Smoked Atlantic Salmon/Dill/
Potatoes/Dill/Celery/Bacon/Sweet Cream/Multi-Grain Croutons/Chives ~ \$7/\$12

Potted Smoked Trout Multi-Grain Toast/Applewood-Smoked Trout Spread/
Fried Capers/Cucumber ~ \$12

Bistro Plates

Three Sisters Pan-Fried Corn, Quinoa & Squash Fritters/Roasted Mosco Chilies,
Pinto Bean, Tomato, Sage & Green Onion Succotash/Toasted Pepitas, Frisee &
Arugula/Honey Citrus Vinaigrette ~ gf/V/\$21

Suggested Wine Pairing: Broadcrest, Vinho Verde, Minho, Portugal, NV.

Suggested Beer Pairing: Lumpy Ridge, Skål, Estes Park.

That'll do, Pig Crispy Braised Bacon/Charred Cabbage & Roasted Cauliflower/
Granny's Pork & Beans/Beet Greens/Pickled Mustard Seeds/Bacon Crumbs/Apple
Cider, 'Grasso Dorado' & Molasses Vinaigrette ~ \$29

Suggested Wine Pairing: The Paring, Pinot Noir, Rita Hills, Santa Barbara, CA.

Suggested Beer Pairing: Lumpy Ridge, German Amber Altbier, Estes Park, CO.

Grilled Southern Quail Garlic & Red Wine-Marinated Brace of Quail/Sweet Potato
Puree/Cabbage, Purple Potato, Fennel, Radicchio, Carrot, Red Bartlett Pear &
Scallion Salad/Arugula Pesto/Quail Egg/Pickled Red Onions ~ gf/\$38

Suggested Wine Pairing: Domaine St. Vincent, Brut, Albuquerque, NM, NV.

Suggested Beer Pairing: Lumpy Ridge, Mosaic Dry-Hopped Dbl. IPA, Estes Park

‘Obliquus Abdominis’ Carne Asada* Grilled Sirloin Flap/Chile Toreado Aioli/Roasted Peruvian Potatoes/Quinoa, Scallion & Heirloom Tomato Salad/Mustard Vinaigrette/Charred Onion & Poblano Salsa ~ **gf/\$42**
Suggested Wine Pairing: Luca, Malbec, Mendoza, Argentina, 2017.
Suggested Beer Pairing: Lumpy Ridge, Thurman’s Stout, Estes Park, CO.

New Bedford Portuguese Scallops* Pan-Seared & Butter Basted Atlantic Scallops/Lemon, Port, Shallots, Garlic, Olives & Capers/Whipped Chive & Yukon Gold Potatoes/Roasted Asparagus ~ **gf/\$46**
Suggested Wine Pairing: Nora, Albariño, Galicia, Spain, 2019.
Suggested Beer Pairing: Lumpy Ridge Brewing Co, IPA, Estes Park, CO

**Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness. Items may be served raw or undercooked. We cook seasonally and from scratch.*

SUNDAY BRUNCH! 10:00am -2:00pm. Make your reservation, today....

SEASONED wishes to thank our partners at Croft Family Farm, Lumpy Ridge Brewing Company, EP Greens, Rock Crop Farm, Shamrock Foods Company, Aspen Moon Farms and the Estes Park Farmer’s Market.

*A special thanks to **Images of RMNP** for the photographs of Rocky Mountain National Park that adorn our north wall...*



Thank you for dining with us ~ 18 September 2020