

A SEASONED Dinner Menu



Snacks

- Pickled Jalapeños** Chilies/Shallots/Oregano ~ gf/V/\$6
Spiced Cashews Cinnamon/Smoked Paprika/Cumin ~ gf/V/\$6
Citrus-Marinaded Olives Black & Green Olives/Orange ~ gf/V/\$6
'Savoreez' Cheese Puffs Cheddar, Gruyere & Parmesan/Manioc ~ gf/V/\$6

Small Plates

- Great Greens!** EP Greens' Baby Romaine/House-Pickled Cherry Tomatoes/Citrus Vinaigrette/
Cornbread Croutons/Scallion ~ \$V/\$10
Citrus & Rocket Salad Baby Arugula, Blood Oranges & Grapefruit/Molasses Vinaigrette/Red
Onion/Dried Cranberry/Pear/Candied Walnuts ~ gf/V/\$11
Corn Chowder Sweet Corn, Onion, Celery, Carrot & Fennel/Guajillo Chile Oil/Chives/Cornbread
Croutons ~ V/\$8/\$12
Potted Smoked Trout Multi-Grain Toast/Smoked Trout Spread/Fried Capers/Cucumber ~ \$12

Bistro Plates

- Three Sisters Squash**, Lima Beans, Heirloom Beans, Tomatoes & Corn Succotash/Quinoa & Green
Onion Fritters/Roasted Maple-Glazed Acorn Squash/Greens & Molasses Vinaigrette ~ gf/V/\$21
Suggested Wine Pairing: Mayu, Pedro Ximenez, Elqui Valley, Chile, 2019.

- Smokey Chicken** Roasted Brined Natural Chicken Leg & Thigh/Lapsong Souchong/Charred
Cabbage/Granny's Pork & Beans/Whole Grain Mustard Vinaigrette/Pickled Mustard Seeds ~ \$28
Suggested Wine Pairing: Lapostelle, Merlot, Vinedo Apalta, Chile, '15

- Braised Lamb Shank Ragu** Colorado Lamb/Pasilla & Guajillo Chilies, Carrots, Celery & Onions/
Mashed Root Vegetables/Parsley, Lemon & Garlic Gremolata/Crispy Shallots ~ \$39
Suggested Wine Pairing: Laposta, Bonarda, Mendoza, Argentina, 2018.

- Surf & Turf*** Seared & Butter Basted Atlantic Scallops/Soy-Glazed Wagyu 'Beef Pillow'/Yukon Gold
& Chive Mashed Potatoes/Toasted Hazelnuts/Sage Browned Butter/Frisee/Microgreens ~ \$46
Suggested Wine Pairing: Yalumba Valley, Viognier, South Australia, 2018.

- 35-Day Dry-Aged Black Angus Beef*** Pan-Seared 22 oz. Bone-in Rib-Eye/Garlic-Stewed
Mushrooms/Red Wine Demi-Glace Reduction/Roasted Potatoes/Chives ~ gf/\$69
Suggested Wine Pairing: Textbook, Cabernet Sauvignon, St. Helena, California, 2018.

- A 7-COURSE Menu Tasting** Cheese Puff, Trout & Jalapeños/Greens/Cup o' Soup/Chicken/
Lamb/Scallop/Hunny Pot or Grand Slam ~ \$105 / \$45 Wine Pairing

- A 6-Course Vegetarian Menu Tasting** Cheese Puff, Olives & Cashews/Greens/Cup o' Soup/
Three Sister's/Potato/Hunny Pot or Grand Slam ~ \$85 / \$35 Wine Pairing

**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!

Call us @ 970.586.9000 OR 970.586.1889 for Take Out options.

Menu @ www.seasonedbistro.com

***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...***

Health compliance complaints can be submitted to:

www.larimer.org/LevelUp-Complaints

or can be called in to 970.498.5500 Monday through Friday 9am-4:30pm.

