

# A SEASONED Dinner Menu



## Snacks

- Pickled Jalapeños** Chilies/Shallots/Oregano/Pickling Juice ~ gf/V/\$6  
**Citrus-Marinated Olives** Black & Green Olives/Orange/EVOO ~ gf/V/\$6  
**'Savoreez' Cheese Puffs** Cheddar/Butter/Cream/Eggs/Manioc ~ gf/V/\$6  
**Marcona Almonds** Roasted 'Queen of Almonds'/EVOO/Sea Salt ~ gf/V/\$6  
**Spiced Cashews** Toasted Cashews/Cinnamon, Cumin & Smoked Paprika ~ gf/V/\$6

## Small Plates

- Fried Green Tomatoes** Red Floriani Cornmeal/Chipotle Mayonnaise/Guacamole/Pickled Red Onions & Pickled Jalapeños ~ gf/V/\$13  
**Warm February Salad** EP Greens' Baby Romaine/Grilled Broccolini, Roasted Cauliflower, Charred Cabbage & Crispy Brussels Sprouts/Molasses Vinaigrette ~ g/f/V/\$10  
**Jamon Iberico** Hand-Sliced Pata Negra/Olives/Pear/Manchego/Quinoa Cracker ~ \$12/ounce  
**Citrus & Butterhead Salad** Blood Orange, Grapefruit & Navel Orange/Butterhead Lettuce/Pomegranate, Shaved Carrot, Red Onion, Dried Cranberry, Apple & Candied Walnuts/Honey & Citrus Vinaigrette ~ gf/V/\$14  
**Winter Cauliflower Soup** Roasted Florets, Chicken Bone Broth, Green Onions, Carrot, Celery & Garlic/White Basil Oil/Toasted Pepitas/Chives ~ gf/V/\$8/\$12  
**Potted Smoked Trout** Toasted Baguette/Smoked Trout Spread/Fried Capers/Cucumber ~ \$12

## Bistro Plates

**The Three Sisters** Squash, Butter Beans, Hominy, Heirloom Beans, Tomatoes & Corn Succotash/Quinoa & Green Onion Fritters/Roasted Maple-Glazed Acorn Squash/Baby Lettuces & Molasses Vinaigrette ~ gf/V/\$21

**Suggested Wine Pairing:** Abbazia di Novacella, **Kerner**, Alto Adige, Italy, 2019

**Chicken Confit** Dry-Cured Free-Range Chicken Leg/Brussels Sprouts/Mashed Yukon Potatoes/Whole Grain Mustard Vinaigrette/Pickled Mustard Seeds ~ gf/\$29

**Suggested Wine Pairing:** Joyce, **Pinot Noir**, Monterey, California, 2018

**Roasted Duck Breast\*** Roasted Moulard Duck Breast/Syrah, Garlic & Black Pepper Marinade/Cumin, Cinnamon & Smoked Paprika/Green Onion, Cherries & Black Rice ~ gf/\$38

**Suggested Wine Pairing:** Muriel, **Tempranillo**, Rioja Reserva, Spain, 2015

**Scallops** Pan-Seared New Bedford Scallops/Lobster & Brandy Cream/Crispy Lemon, Ricotta, Tarragon & Spinach Dumplings/Chive Oil/Chives, Sea Salt & Local Microgreens ~ \$46

**Suggested Wine Pairing:** Frantz Chagnoleau, **Chardonnay**, Macon-Villages, France, 2019

**Grilled Black Angus Beef\*** 45-Day Dry-Aged 22 oz. Bone-in Rib Eye/Garlic, Sage & Brown Butter/Hand-Cut Potato Fries/Roasted Tomatoes & Garlic Stewed Mushrooms/Truffled Red Wine Demi-Glace ~ gf/\$69

**Suggested Wine Pairing:** Textbook, **Cabernet Sauvignon**, St. Helena, California, 2018.

*\*Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness. Items may be served raw or undercooked.*

*w 'Savoreez' Frozen Cheese Puffs are now in local grocery stores!*  
*Country Market in Estes Park      Mister B's in Denver*  
*St. Vrain Deli in Lyons              Lucky's Market in Boulder*

***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](http://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](http://www.larimer.org/LevelUp-Complaints)***  
***or can be called in to 970.498.5500 Monday through Friday 9am-4:30pm.***

