

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 ~ \$



Small Plates

- Warm February Salad** EP Greens' Baby Romaine/Grilled Broccolini, Roasted Cauliflower, Charred Cabbage & Crispy Brussels Sprouts/Molasses Vinaigrette/Salt-Cured Duck Egg ~ g/f/V/\$11
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/Chive Oil/Toasted Pepitas/Chives ~ gf/V/\$8/\$12
Potted Smoked Trout Toasted Baguette/Smoked Trout Spread/Fried Capers/Radish/Cucumber/Black Berries ~ \$12

Bistro Plates

- Three Sisters** Butternut Squash, Butter Beans, Hominy, Heirloom Beans, Tomato & Corn Succotash/Red Quinoa Fritters/Roasted Maple-Glazed Acorn Squash/Guajillo Chile Oil/Micro Greens ~ gf/V/\$21
Suggested Wine Pairing: Abbazia di Novacella, **Kerner**, Alto Adige, Italy, 2019

- Crispy Schmaltz Chicken** Roasted Dry-Cured Free-Range Chicken Leg/Fried Green Tomatoes/Balsamic Glaze/Mashed Yukon Potatoes/Whole Grain Mustard Vinaigrette/Pickled Mustard Seeds ~ gf/\$29
Suggested Wine Pairing: Joyce, **Pinot Noir**, Monterey, California, 2018

- Duck Breast*** Roasted Wine-Marinated Long Island Duck/Cumin, Cinnamon & Smoked Paprika Cherry Sauce/Scallion, Golden Raisin & Cherry Risotto ~ gf/\$39
Suggested Wine Pairing: Muriel, **Tempranillo**, Rioja Reserva, Spain, 2015

- Maine Lobster** Tempura-Fried Lobster Tail/Lobster & Brandy Cream/Squid Ink Tagliatelle Pasta/Lobster Oil/Chive Oil/Cucumber/Chives, Sea Salt & Local Microgreens ~ \$55
Suggested Wine Pairing: Frantz Chagnoleau, **Chardonnay**, Macon-Villages, France, 2019

- Black Angus Beef*** Grilled 45-Day Dry-Aged 22 oz. Bone-in Rib Eye/Hand-Cut Potato Fries/Roasted Tomatoes & King Trumpet 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.*

‘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

***SEASONED wishes to thank our partners at Croft Family Farm,
Rock Cut Brewery, 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.

