

A SEASONED Valentine's Dinner Menu



Snacks

- Pickled Jalapeños** Chilies/Shallots/Oregano/Pickling Juice ~ gf/V/\$6
Citrus-Marinaded 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

Small Plates

- Fried Green Tomatoes** Red Floriani Cornmeal/Chipotle Mayonnaise/Guacamole ~ gf/V/\$12
Ensalada de Febrero EP Greens' Baby Romaine/Charred Broccolini, Cauliflower, Cabbage & Brussels Sprouts/Molasses Vinaigrette ~ gf/V/\$10
Jamon Iberico Hand-Sliced Pata Negra/Olives/Pear/Manchego/Quinoa Cracker ~ \$12/ounce
Shaved Citrus Salad Baby Rocket & Kale/Blood Orange, Grapefruit, Pomegranate, Carrot, Red Onion/Dried Cranberry/Apple/Pear/Candied Walnuts/Citrus Vinaigrette ~ gf/V/\$14
Tomato Soup Roasted Tomatoes, Shallots & Garlic/Parmesan Crisps/Basil Oil/Chives ~ gf/V/\$8/\$12
Potted Smoked Trout Multi-Grain Toast/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

New Bedford Scallops & Maine Lobster Pan-Seared Atlantic Scallops and Butter-Poached Maine Lobster Tail/Crispy Lemon, Ricotta & Dill Dumplings/Lobster & Brandy Crème Fraiche/Chives & Microgreens ~ \$55

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. We cook seasonally and from scratch.*

'Savoreez' Frozen Cheese Puffs are now in your 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,
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.

