

A SEASONED New Year's Dinner Menu



Please note: Due to staffing shortages and a fractured supply chain, we have had to make small changes to our intended menu this week. Thank you for bearing with us...

Snacks & Small Plates

Pickled Jalapeños Chilies/Shallots/House Pickling Recipe ~ **d/gf/v/\$7**

Cheese Puffs Aged Sharp Cheddar/Butter/Cream/Eggs/Manioc ~ **gf/\$9**

Citrus-Marinated Olives Mixed Olives/Orange & Grapefruit/Olive Oil/Garlic/Coriander ~ **d/gf/v/\$8**

Chowdah' Smoked Salmon, Celery, Carrots, Shallots, Bacon & Milk/Chives/Croutons ~ **gf/\$7 & \$9**

Farmer's Greens Baby Romaine/Micros/Honey & Citrus Vinaigrette/Rye Bread Croutons ~ **d/v/\$12**

Delicatessen Salmon & Latkes Potato Latkes/Smoked Salmon/Pickled Cherry Tomatoes/Red Onion/Crème Fraîche/Cucumber/Green Onion/Chives ~ **gf/\$16**

Citrus Salad Grapefruit/Orange/Avocado/Fennel/Radicchio/Walnuts/Citrus Vinaigrette ~ **gf/v/d/\$15**

Smoked Trout Spread Applewood Smoked Trout/Mayo/Baguette/Capers/Cucumber ~ **df/\$16**

Bistro Plates

Olive Oil-Poached Salmon Sous Vide Icelandic Salmon finished on Cedar/Tomato, Garlic, Shallot & Bell Pepper Piperade/Dill & Lemon Risotto ~ **df/\$42**

Suggested Wine Pairing: Les Athletes du Vin, **Chenin Blanc**, Touraine, FR, 2020.

Tempura Lobster Tail Batter-Fried Nova Scotia Lobster Tail/Bacon Confit, Green Onion & Black Forbidden Rice/Banh Mi-Pickled Cucumber/Lobster Sauce/Micro Cilantro ~ **df/\$68**

Suggested Wine Pairing: Limestone Hill, **Chardonnay**, Coastal Cape, South Africa, 2021.

Three Sisters Corn & Green Onion Fritters/Stewed Beans & Lentils/Maple-Glazed Roasted Acorn Squash/Chipotle Mayo/Mole Coloradito/Quinoa, Apple & Toasted Pepitas/Micros ~ **df/gf/v/\$22**

Suggested Wine Pairing: Y Series, **Viognier**, Yalumba Valley, South Australia, 2018.

Roasted Chicken Dill-Brined Free-Range Chicken Breast OR Leg & Thigh/Butter Lettuce & Balsamic Vinaigrette/Salt Potatoes & Chives/Whole Grain Mustard Vinaigrette ~ **gf/\$28**

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

Fisherman's Pot Pie Sole, Clam & Scallops, Celery, Leek, Carrot, Shallot, Shiitake Mushrooms, Chervil & Parsley/Pastry Crust/Veloute/Smelt Roe, Microgreens & Chives ~ **\$31**

Suggested Wine Pairing:

Truffled Bistro Tender Pan-Roasted Coffee & Brown Sugar Rubbed 'Teres Major'/Butter & Brandy-Flamed with Black Winter Truffles/Hand-Cut French Fries/Remoulade Sauce ~ **gf/\$43**

Suggested Wine Pairing: Textbook, **Cabernet Sauvignon**, Napa Valley, CA, 2018.

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

Also, thank you for dining with us tonight at the SEASONED Bistro! Our small ever-changing menu is filled with inspiration from a life in food. We source locally grown and seasonally available produce, meats, cheese, wine & beer. The menu is changed weekly, sometimes daily! We produce nearly everything on the menu and we take pride in preparing your dinners and providing you ambiance, service and hospitality. We hope you enjoy your experience this evening.

~ Chef Rob Corey & JoAnne Corey, Proprietors

SUNDAY BRUNCH!

10:00am - 2:00pm. Make your reservation at resy.com

Or, call us @ 970.586.9000

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, the Estes Park Farmer's Market and Scott 'The Gentleman Farmer'.

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

