

A SEASONED Dinner Menu



Snacks & Small Plates

- Pickled Jalapeños** Chilies/Shallots/House Pickling Recipe ~ **df/gf/v/\$7**
Cheese Puffs Aged Sharp Cheddar/Butter/Cream/Eggs/Manioc ~ **gf/\$10**
Citrus-Marinated Olives Castelvetranos/Orange & Grapefruit/Olive Oil/Garlic/Coriander ~ **df/gf/v/\$9**
Soup Early Spring Vegetable Minestrone/Parmesan/Parsley ~ **gf/df/v/\$6/\$8**
Smoked Potato Chowder Yukon Gold Potato/Bacon/Celery/Onion ~ **gf/\$7/\$9**
Farmer's Greens Local Hydroponic Baby Romaine & Butter Lettuces/Microgreens/
Chives, Parsley & Tarragon/Dijon Citrus Vinaigrette/Cornbread Croutons ~ **df/v/gf without
croutons, subbing toasted pepitas & quinoa ~ \$12**
Smoked Trout Spread Applewood Smoked Trout/Mayo/Toasted Baguette/Capers/Cucumber ~
df/\$16

Bistro Plates

- Pot Pie, 'Cassoulet-Style'** Duck Confit, Pork Shoulder, Braised Bacon, Beans, Garlic, Carrots,
Onions, Celery, Thyme, Parsley, Pastry Crust/Foie Gras/Pea Shoot, Red Onion & Carrot
Salad/Pickled Mustard Seeds/Microgreens ~ **gf & df with Whipped Root Vegetable Topping (potato,
sweet potato, celery root, carrot, onion, rutabaga & turnip) ~ \$44**
Suggested Wine Pairing: Muriel, Rioja Reserva, Tempranillo/Viura, Spain, 2015.

- Rainbow Trout 'alla Navarra'** Pan-Fried Colorado Trout/Serrano Ham & Garlic/Marcona Almond
Pesto/Potato, Onion & Charred Bell Pepper Spanish Tortilla ~ **gf/df with Roasted Potatoes ~ \$28**
Suggested Wine Pairing: Nora, Albariño, Galicia, Spain, 2019.

- American Bison** Hickory-Smoked, Oven-Flashed Colorado Buffalo Tenderloin Filet/Sweet Onion &
Colorado Cherry Reduction/Truffled Sunchoke & Potato Puree/Roasted Cherries ~ **gf/df/\$76**
Suggested Wine Pairing: Snowy Peaks, Syrah, Grand Valley/Estes Park, 2017.

- Colorado Black Angus Beef** 22 oz., 45-Day, Dry-Aged, Bone-In Rib-Eye Steak/Truffled Whipped
Potatoes/Roasted Brussels Sprouts & Carrots/Cremini Mushrooms/Chimichurri ~ **\$78**
Suggested Wine Pairing: Textbook, Cabernet Sauvignon, Napa Valley, California, 2018.

- Three Sisters** Corn & Green Onion Fritters/'Chili-Style' Stewed White Beans/Maple-Glazed Acorn
Squash/Chipotle Mayo/Mole Coloradito/Quinoa, Apple & Toasted Pepitas/Micros ~ **df/gf/v/\$27**
Suggested Wine Pairing: Y Series, Viognier, Yalumba Valley, South Australia, 2018.

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

*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*

***The Next 'COMMUNITY DINNER ~ A Casual Night Out with Your Friends'
Wednesday 02 March 2022
\$25, includes Salad, Entree & Dessert!
Wednesday Evenings throughout the Winter!***

MANGIA MANGIA PIZZA – MONDAY & TUESDAY @ STELLA'S PLACE!

***STELLA'S IS OPEN for PASTRIES & BREAKFAST @ 9AM & LUNCH @ 11AM!
WEDNESDAY TO SATURDAY!***

SUNDAY BRUNCH!

***Beginning @ 10:00am. Make your reservation at www.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...***

