

A SEASONED Dinner Menu

Sample Menu - May 2022



Snacks

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

Cheese Puffs (Pao de Queijo) Aged Sharp Cheddar/Butter/Cream/Eggs/Manioc Flour ~ **gf/\$10**

Citrus-Marinated Olives Olives/Orange & Grapefruit/Olive Oil/Garlic/Coriander ~ **df/gf/v/\$9**

Small Plates/Appetizers

Jamón Toast Grilled Focaccia, Onion & Apricot Jam, Thin-Sliced Jamón Serrano, Quail Egg, Pickled Mustard Seeds, Apple, Radish, Whole Grain Mustard Vinaigrette, Sea Salt, Pepper, Chives & Microgreens ~ **df/\$17**

Farmer's Greens EP Greens' Baby Romaine, Apple, Carrot Ribbons, Red Onion, Microgreens, Chives, Citrus Vinaigrette & Focaccia Croutons ~ **df/v/\$12**

Corn Soup Corn & Onion Puree & Corn, Celery & Onion Stock/Fried Corn Tortilla, Chives & Guajillo Chile Oil ~ **gf/\$7/\$9**

Smoked Trout Spread Villa Tatra Applewood Smoked Trout, Kewpie Mayonnaise & House Pickling Broth/Toasted Baguette/EVOO/Fried Capers/Cucumbers ~ **df/\$16**

Truffled Poutine French Fries, Aged Cheddar Cheese Sauce & Black Truffle, Sunny-Side-Up Egg, Fresh-Grated Parmigiano-Reggiano, Parsley ~ **\$16**

Bistro Plates

That'll do, Pig Slow-Roasted Pork Shoulder/Lemongrass, Garlic & Citrus Jus/'Chili-Style' Black Beans/Butternut Squash/Pickled Red Onions/Salsa Verde/EVOO Crumbs/Chives & Micros ~ **df/\$39**
Suggested Wine Pairing: Deovlet, **Chardonnay**, Santa Barbara County, California, 2020.

Shrimp, Pork & Grits Sauteed Tiger Shrimp, Braised Bacon & Succotash/White Wine/Shrimp Cream/Carolina Yellow Grits/Salmon Roe/Herbs ~ **gf/\$59**

Suggested Wine Pairing: Te Awanga 'Mister', **Sauvignon Blanc**, Hawkes Bay, New Zealand, 2019.

Three Sisters Corn, Zucchini, Green Onion & Bean Fritters/Mole Coloradito/Guajillo Chile Oil/Chipotle Mayo/Sweet Potato/Quinoa, Sunflower Seeds, Jicama & Pepitas/Citrus Vinaigrette/Sunchoke Chips ~ **gf/df/\$29**

Suggested Wine Pairing: Stolpman, **Syrah/Petit Verdot**, Santa Barbara, California, 2017

Spring Morel Risotto Morel Mushrooms, Truffles, Asparagus, Herbed Butter & Arborio Rice/Cream, Olive Oil, Garlic, Sea Salt, Black Pepper, Lemon, Parsley, Fresh Grated Parmigiano-Reggiano/Fried Jamón ~ **gf/\$58**

Suggested Wine Pairing: Gobelsburg, **Riesling**, Kamptal, Austria, 2020.

Mr. Beef 'Carne Asada' 24 oz., 45-day, Dry-Aged, Bone-in, Angus Beef Rib-Eye/Sea Salt/Yukon Gold Potato & Sunchoke Puree/Chimichurri/Asparagus/Guacamole/Cilantro ~ **gf/\$75**

Suggested Wine Pairing: Textbook, **Cabernet Sauvignon**, Napa Valley, St. Helena, CA, 2020.

Side Proteins:

Roasted Chicken Breast & Wing OR Chicken Leg & Thigh ~ **\$10** Grilled Jumbo Tiger Shrimp ~ **\$11 ea.**

**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, often 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

***STELLA'S PLACE IS OPEN next door for LUNCH @ 11am,
WEDNESDAY TO SATURDAY***

A SEASONED 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,
Avant Garde Ale Works, Lumpy Ridge Brewing Company, EP Greens,
Shamrock Foods Company, St. Vrain Cidery, our various Wine & Liquor Partners
S.T.'s Egg-Laying Hens ☺ & The Estes Park Farmer's Market.***

***A special thanks to Images of RMNP for the photographs of
Rocky Mountain National Park which are hung on our north wall...***

***The Prospect Inn (this building and the surrounding grounds) is a
non-smoking property. Thank you.***

