

A SEASONED Dinner Menu

SAMPLE MENU July 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 Mixed Olives, EVOO, Bay Leaves, Garlic & Coriander/Citrus ~ **df/gf/v/\$9**

Small Plates

Farmer's Greens Local Baby Greens, Cherry Tomatoes, Red Onion, Apple, Candied Walnuts, Radish & Dijon Vinaigrette ~ **gf/df/\$12**

Toasted Focaccia House-Made Garlic Oil Griddled Focaccia/Extra-Virgin Olive Oil ~ **df/\$11**

Add Whipped Brie ~ **\$6**

Mole Poutine Fries/Cheese Sauce/Mole Coloradito/Fried Egg/Pickled Jalapeños/Cotija ~ **gf/\$17**

Smoked Trout Spread Colorado Rainbow Trout/Fried Capers/Cucumber/Toasted Baguette ~ **df/\$17**

Corn Soup Corn & Onion Puree/Corn Cob Stock/Fried Tortilla, Cilantro & Chile Oil ~ **\$7/\$9**

Bistro Plates

Three Sisters Pan-Fried Sweet Potato, Poblano & Corn Fritters/Guajillo Chile Oil, Mole Coloradito & Chipotle Mayonnaise/Roasted Acorn Squash/Smoked Paprika, Cumin & Chili Stewed Pinto Beans/Quinoa, Apple, Green Onion & Pepitas Salad/Citrus Vin ~ **v/gf/df/\$23**

Suggested Wine Pairing: Stolpman, Syrah/Petite Verdot, Santa Barbara, California, 2019.

New York Deli Dinner River Bear Beef Pastrami Steak/Cheddar Cheese/Truffle Oil, Parmesan & Parslied French Fries/Poached Asparagus/Buttered Crab/Bearnaise Sauce/Pickled Mustard Seeds/House Pickles ~ **gf/\$39**

Suggested Wine Pairing: Delaire, Chardonnay, Banghoek Reserve, Stellenbosch, So. Africa, 2019.

New Bedford Scallops Pan-Seared Atlantic Scallops/Basil Gazpacho Butter Sauce/Salt Potatoes/Thyme & Garlic Roasted Tomato Petals/Celery, Jalapeno & Apple Salad/Sorrel/Chives ~ **gf/\$49**

Suggested Wine Pairing: Textbook, Cabernet, Napa Valley, St, Helena, California, 2019.

Hemingway's Trout Pan-Fried Rocky Mountain Rainbow Trout/Jamón Serrano/Marcona Almond & Arugula Pesto/Garlic, Olive Oil & Lemon/Olive, Artichoke, Roasted Red Pepper, Cous Cous & Parsley Salad ~ **gf/df/\$39**

Suggested Wine Pairing: Delaire, Graff, Chardonnay, Stellenbosch, So. Africa, 2019.

Oyster Mushrooms & Pasta Roasted Oyster Mushrooms/Semolina Fettuccine/Tomato, Onion, Black Truffle & Smoked Ham Hock Jus/Soft Egg/Charred Cabbage/Broccoli Salad/Pecorino-Romano/Parsley ~ **\$29**

Suggested Wine Pairing: Gigondas, Grenache/Syrah/Mourvèdre, Bonpas, France, 2019.

Add **Pan-Seared & Butter-Basted New Bedford Scallops** (2.5 – 3 oz. each) to any dish! ~ **gf/\$12 each**

**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

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, Scott's Eggs ☺ & 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.

