

A SAMPLE SEASONED Dinner Menu

Friday, 24 February 2023

Snacks ~ gf/df/\$9

‘Cashews’ / ‘Almonds’ / ‘Candied Walnuts’ / ‘Fried Hominy’ / ‘Olives’ / ‘Pickled Chilies’

Small Plates

‘Pao de Queijo Cheese Puffs’ Aged Sharp Cheddar, Butter, Cream, Eggs & Manioc Flour ~ gf/\$10

‘Frozen Cheese Puffs (‘Savoreez’) To-Go’ Take & Bake at home! ~ gf/\$12

‘Split Pea Soup’ Split Peas, Onions & Carrots/Smoked Ham Hock/CROUTONS ~ \$9 & \$14

‘Butter Lettuce Salad’ Butter Lettuce/Pickled Cherry Tomatoes/Red Onions/Radish/Honey Citrus Vinaigrette/Crispy Fava Beans/Cabbage Microgreens ~ gf/\$14

‘Smoked Trout Spread’ Applewood-Smoked Rainbow Trout/Quinoa, Pepitas & Sunflower Crackers/Cucumber/Fried Capers/Chives ~ gf/df/\$17

Bistro Plates

‘Pierogi’ Pastry, Mashed Potato, Ham Hock, Jack Cheese, Apple & Caramelized Onion/Crispy Braised Bacon & Charred Cabbage/Veal Reduction, Cream & Whole Grain Mustard Sauce/Pickles, Sour Cream, Sunny-Side-Up Quail Eggs & Leek Microgreens ~ \$35

Suggested Wine Pairing: Broadbent, Vinho Verde, Portugal, 2020.

‘New Bedford Scallops’* Pan-Seared Scallops/Butter-Basted/Arugula, Marcona Almond & Sunflower Pesto/Potato & Olive Oil Puree/Smoked Oyster Mayo/Asparagus/Apple ~ gf/\$55

Suggested Wine Pairing: La Cana, Albarino, Rias Baixas, Galicia, Spain, 2020.

‘Mr. Beef’ 24 oz., 45-Day, Dry-Aged, Bone-In, Black Angus Rib-Eye/Ancho-Fries/Romesco/Roasted Tomato/Chives ~ gf/df/\$109

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

‘The Sisters’ Spaghetti Squash & Street Corn (Chickpea Flour-Fried Hominy, Crema/Lime, Cotija, Cilantro & Chipotle Chili Powder)/Black Bean, Pepitas, Green Onion, Tomato & Adobo Cake/Pipian Verde, Chipotle Lime Mayonesa & Guajillo Chile Oil ~ gf/\$27

Suggested Wine Pairing: Gelida, Cava, Brut Nature, Reserva, Barcelona, Spain, NV.

‘Roasted Chicken’ Brined Chicken Leg & Thigh OR Breast & Wing/Orange Glaze/Sweet Potato Puree/Mustard Vinaigrette/Lemon Parmesan Asparagus/Pickled Mustard Seeds ~ gf/\$31

Suggested Wine Pairing: Awearn, Pinot Noir, Willamette Valley, Oregon, 2021.

**Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness.*

Items may be served raw or undercooked.

We accept Debit Card, Checks and Cash without additional fees. Credit Cards are charged a 3.5% transaction fee to cover costs associated with accepting credit cards.

Rob Corey, Chef / Erick Vargas, Sous Chef

Thank you for dining with us tonight at 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 ambiance, service, and hospitality. We hope you enjoy your experience this evening.
~ Chef Rob Corey & JoAnne Corey, Proprietors

COMMUNITY NIGHT IS BACK!

Every Wednesday. 3-Courses. \$35 per person.

Soup OR Salad / Choice of Entrée / Choice of Dessert

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 Scofield Fruit Farm, Longmont Farmer's Market, Avant Garde Ale Works, Lumpy Ridge Brewing Company, EP Greens, Shamrock Foods Company, YaYa's Apple Farm, The Murphy Ranch, St. Vrain Cidery, Crown Mushrooms of Berthoud, 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.

