

A **SAMPLE** SEASONED Menu ~ 19 August 2023

SMALL PLATES & SNACKS

DAILY BREAD

Toasted Lumpy Ridge Spent Grain Bread/Honey Butter, Smoked Sea Salt & Chive ~ \$10

TRUFFLED FRENCH FRIES

Potato Fries/Shaved Black Truffle, Truffle Oil, Pecorino-Romano, Sea Salt & Chives ~ gf/\$17

RAINBOW TROUT SPREAD

Smoked Colorado Trout/Quinoa & Pepitas Crackers/English Cucumber/Pickled Vegetables/Fried Capers ~ gf/df/\$21

CHEESE PUFFS

Sharp Cheddar, Butter, Cream, Eggs & Manioc ~ gf/\$12

Add **Smoked Trout** ~ \$12 AND/OR **Pickled Chilies** ~ \$2

BISTRO SALAD

Local Butter Lettuce & Baby Romaine/Red Onion/Radish/Baguette Croutons/Honey, Dijon & Guava Vinaigrette ~ df/\$14

CORN SOUP

Corn & Onion Puree/Corn Stock/Toasted Pepitas, Guajillo Chile Oil & Chives ~ gf

APPLEWOOD SMOKED SALMON & POTATO CAKE

North Atlantic Salmon/Potato Cake/Greek Yoghurt/Cucumber/Pickled Cherry Tomatoes/Fried Capers/Scallions/Red Onion/Chives ~ gf/\$24

BISTRO PLATES

COLORADO BUFFALO CHEESE BURGER*

8 oz., Fresh-Ground Buffalo Patty/Brioche Bun/Onion Jam/American Cheese & Pickles/Truffled Fries ~ \$38

ADD Pickled Chilies ~ \$2 **ADD Sunny-Side Up Duck Egg 'Au Cheval'** ~ \$4

Suggested Wine Pairing: Priest Ranch, **Cabernet Sauvignon**, Napa, Yountville, CA, '19.

ROASTED CHICKEN SANTA FE-STYCLE

Roasted Free-Range Chicken Leg & Thigh/Hatch Chilies, Peppers, Corn & Black Bean Hash/Salsa Verde/Salsa Colorado/Crema/Pickled Chilies ~ gf/\$39

Suggested Wine Pairing: Averaen, **Pinot Noir**, Willamette Valley, Oregon, '21.

NEW BEDFORD SCALLOPS

Pan-Seared Atlantic Scallops/Chive & Yukon Mash/Grapefruit, Honey & Fennel Broth/Basil & Olives ~ \$79

Suggested Wine Pairing: La Caña, **Albariño**, Rias Baixas, Spain, '19

MR. BEEF*

Roasted 24 oz., 45-Day Dry-Aged, Bone-in, Black Angus Rib-Eye/Yukon Potato Puree/Tomato/Chimichurri ~ gf/\$109

Suggested Wine Pairing: Priest Ranch, **Cabernet Sauvignon**, Napa, Yountville, CA, '19.

BRAISED BACON MAC 'N CHEESE

Slow-Cooked Smoked Pork Belly/Rigatoni, Cheddar & Peas/Fried Shallots/Pecorino-Romano/Chives ~ \$39

Suggested Wine Pairing: Brooks, **Riesling**, Willamette Valley, Oregon, '19.

THE THREE SISTERS

Corn, Zucchini & Scallion Fritters/Avocado, Black Bean, Hominy, Ancho & Smoked Paprika Succotash/Tomato Vinaigrette/Guajillo Chile Oil/Corn Husk ~ df/gf/\$31

Suggested Wine Pairing: Triennes Sainte Fleur, **Viongier**, Provence, France, '20.

ADD NEW BEDFORD SCALLOPS* TO ANY DISH ~ \$18 each

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

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.

Thank you for dining with us this tonight. We hope you enjoy your experience this evening at SEASONED!

~ Chef Rob Corey & JoAnne Corey, Proprietors.

ROB COREY ~ CHEF / ERICK VARGAS ~ SOUS CHEF / APELLES MORALES ~ PASTRY CHEF

