

SAMPLE Menu

December 2023

SEASONED
An American Bistro



SNACKS

Roasted & Salted Marcona Almonds / Citrus-Marinaded Olives / Candied Pecans / Pickled Chilies ~ **gf/df**

STARTERS

‘SQUASH SOUP’

Butternut & Hubbard Squash, Smoked Ham Stock & Pumpkin Spices/Guajillo Chile Oil & Scallions ~ **gf/DF**

‘DAILY BREAD’

Toasted House-made Barley Bread/Honey Butter & Scallion Tops/Maldon Sea Salt

‘BISTRO SALAD’

Butter Lettuce, Radicchio, Radish, Apple, Pomegranate & Dried Fruit/White Balsamic & Mustard Vin ~ **gf/df**

‘CHICKEN LIVER SPREAD’

Liver, Onion, Garlic, Butter & Cognac/Quinoa Crackers/Pickled Veg & Mustard Seeds/Fried Capers ~ **gf**

‘CHEESE PUFFS’

Aged Wisconsin Sharp Cheddar, Butter, Cream, Eggs & Manioc Flour ~ **gf**

Add: Chicken Liver Spread AND/OR Pickled Chilies

BISTRO PLATES

‘THE THREE SISTERS’

Corn & Green Onion Fritters/Beet & Butternut Squash Risotto/Wilted Spinach/Pickled Red Onion/
Guajillo Chile Oil

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

‘BUFFALO CHEESEBURGER’

8 oz. Colorado Buffalo Patty, Cheddar Cheese, Pickles & Red Onion Jam/Soft Bun/Chipotle Mayonnaise/Truffle & Cotija
Potato Wedges

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

‘THAT’LL DO, PIG’

Cider & Buffalo Sauce-Braised Berkshire Pork Shoulder and Crispy River Bear Braised Bacon/
Pinto Bean, Hominy & Hatch Chilies/Yellow Grits/Pickles & Toasted Cornbread Crumbs

Suggested Wine Pairing: Selvanevada Villota, **Tempranillo**, Rioja, Spain, '20

‘CEDAR-PLANKED SALMON’

Scottish Salmon/Sweet Potato Coins/Carrots, Fennel, Spinach & Red Onion/Mustard Vinaigrette ~ **gf/df**

Suggested Wine Pairing: Gigondas, **Grenache/Syrah/Mouvedre**, Bonpas, FR, '19

‘MR. BEEF’*

Buckner Farms Shorthorn Beef Tenderloin/House Worcestershire Marinade/Cherry Demi-Glace/Roasted
Tomato/Turnip, Potato & Charred Cabbage Mash/Pickled Mustard Seeds

Suggested Wine Pairing: Graffito, **Malbec**, Mendoza, Argentina, '20

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

NOTE: Credit Cards are charged a 3.5% transaction fee to cover costs associated with accepting credit cards.

We accept Debit Card, Checks and Cash without additional fees.

Rob Corey ~ *CHEF* / Erick Vargas ~ *SOUS CHEF* / Apelles Morales ~ *PASTRY CHEF*

*Thank YOU for dining with us tonight!
We hope you enjoy your experience this evening at SEASONED!
~ Chef Rob Corey & JoAnne Corey, Proprietors.*

*COMMUNITY NIGHT Tasting Menu ~ Fall & Winter 2023-24
Every Thursday*

3-courses \$39/person (excluding taxes, gratuity & beverages)

Reservations Recommended @ 970.586.9000

SEASONED offers ever-changing menus based on the seasons and inspired by an abundance of bountiful local ingredients.

SEASONED thanks our partners at Cheese Importers, Aspen Moon Farm, Scofield Fruit Farm, Buckner Family Farm, House of Smoke, Avant Garde Ale Works, Lumpy Ridge Brewing Company, EP Greens, Cheese Importers, YaYa's Apple Farm, St. Vrain Cidery, Crown Mushrooms & The Maverick Wine Company of Colorado.

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.

*Make your reservation for
A Swedish Christmas Dinner
'God Jul!'*

20~23 December 2023

4 Courses - \$65 per person (excluding tax & gratuity) Also served A la Carte

Reservations Recommended

www.resy.com OR 970.586.9000

*Don't forget Sunday Brunch!
Starting @ 10am*

