

'COMMUNITY NIGHT'
3-Courses \$39, excluding Gratuity, Tax & Beverage

Snacks

'CHEESE PUFFS'

Aged Wisconsin Sharp Cheddar Cheese, Manioc, Butter, Eggs & Cream ~ **gf/\$12**

Frozen-Bake-at-Home Cheese Puffs 'Savoreez' ~ 6 puffs/\$10

1st Course

'NEW ENGLAND CLAM CHOWDAH'

Surf Clams, Onion, Celery, Cream, Bacon & Potato

OR

'BISTRO SALAD'

Butter Lettuce, Pickled Tomatoes, Scallion, Pomegranate Seeds, Radish & Carrot Vinaigrette ~ **gf/df**

2nd Course

'SUCCOTASH'

Corn, Bacon, Black Bean, Cherry Tomato, Squash, Lima Bean, Green Bean, Bell Pepper &

Chipotle-Charred Red Pepper Broth ~ **gf/df**

Suggested Wine Pairing: Snowy Peaks 'Eleve', **Syrah**, Grand Valley, Estes Park, '20

OR

'ALBONDIGAS'

Rabbit, Rattlesnake & Pork Meatballs / Tomatillo & Hatch Chiles / Cheese Quesadilla / Yellow Grits /

Guajillo Chile Oil / Pomegranate

Selvanevada Villota, **Tempranillo**, Rioja, Spain, '20

OR

'SCARLETT'S PASTA'

Spaghetti, Garlic, Crushed Red Pepper, Sea Salt, Fresh Cracked Black Pepper, Parsley, Lemon, Capers, Olives &

Parmigiano-Reggiano

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

3rd Course

'HUNNY POT'

Pistachio Ice Cream / Cherry Jam / 'Honeycomb' Brittle / Local Honey ~ **gf**

OR

'PECAN PIE'

Bourbon & Brown Sugar / Graham Crust / Whipped Cream

COMING SOON!

'A COLORADO DUET' Food & Wine Dinner ~ 29 January 2025

SEASONED & SNOWY PEAKS WINERY

~\$95/person Including Wine Pairing – 6pm Seating

Reservations @ 970.586.9000 only

&

'VALENTINE'S WEEK'

12 February to 15 February 2025

Reservations @ 970.586.9000 OR www.RESY.com

SEASONED A la Carte

Small Plates

'TRUFFLED FRENCH FRIES'

Potato Fries / Truffle Oil, Pecorino & Chives ~ **gf/\$14**

'OUR DAILY BREAD'

Toasted House-made Barley Bread/Honey Butter, Chives & Sea Salt ~ **\$12**

'CHEESE PUFFS'

Aged Wisconsin Sharp Cheddar Cheese, Manioc, Butter, Eggs & Cream ~ **gf/\$12**

Frozen-Bake-at-Home Cheese Puffs 'Savoreez' ~ 6 puffs/\$10

'NEW ENGLAND CLAM CHOWDAH'

Surf Clams, Onion, Celery, Cream, Bacon & Potato ~ **\$10 & \$15**

'BISTRO SALAD'

Butter Lettuce, Pickled Tomatoes, Scallion, Pomegranate Seeds, Radish &
Carrot Vinaigrette ~ **gf/df/\$9 & \$14**

Bistro Plates

'SUCCOTASH'

Corn, Bacon, Black Bean, Cherry Tomato, Squash, Lima Bean, Green Bean, Bell Pepper &
Chipotle-Charred Red Pepper Broth ~ **gf/df/\$29**

Suggested Wine Pairing: Snowy Peaks 'Eleve', **Syrah**, Grand Valley, Estes Park, '20

'SCARLETT'S PASTA'

Spaghetti, Garlic, Crushed Red Pepper, Sea Salt, Fresh Cracked Black Pepper, Parsley, Lemon, Capers, Olives &
Parmigiano-Reggiano ~ **df/\$24**

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

'ALBONDIGAS'

Rabbit, Rattlesnake & Pork Meatballs / Tomatillo & Hatch Chiles / Cheese Quesadilla / Yellow Grits /
Guajillo Chile Oil / Pomegranate ~ **\$36**

Selvanevada Villota, **Tempranillo**, Rioja, Spain, '20

'COLORADO TROUT'

Pan-Fried Rainbow Trout / Dried Fruit, Roasted Cauliflower & Grilled Scallion Wild Rice /
Lemon & Smoked Oyster Mayonnaise

~ **1 fillet ~ gf/\$39 / 2 fillets ~ gf/\$49**

Suggested Wine Pairing: Jean Baptiste Adam, 'Les Nature' **Riesling**, Alsace, FR, '21

'MEAT & POTATOES'

Braised Short Rib / Red Wine Demi-Glace / Roasted Carrots / Potato Puree / Pickled Red Onion ~ **gf/\$39**

Suggested Wine Pairing: Auctioneer, **Cabernet Sauvignon**, Napa Valley, California, '21

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

NOTE: Credit Cards are charged 3.5% transaction fee OR we accept Debit Cards, Checks and Cash (no fees).