

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

Snacks

'CHEESE PUFFS'

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

1st Course

'NEW ENGLAND CLAM CHOWDER'

Surf Clams, Onion, Celery, Cream, Bacon & Potato / House Oyster Crackers / Chives

OR

'BISTRO SALAD'

Butter Lettuce, 'Nutz & Seedz', Pickled Tomatoes, Cucumber, Apple, Scallion, Pomegranate Seeds & Radish / Mustard Vinaigrette ~ gf/df

2nd Course

'THE 3 SISTERS'

Corn, Bean, & Squash Fritters / Wild Rice / Sweet Potato / Carrot Vinaigrette ~ 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 / Polenta / Guajillo Chile Oil & Cilantro

Selvanevada Villota, Tempranillo, Rioja, Spain, '20

OR

'SCARLETT'S PASTA'

Spaghetti, EVOO, Garlic, Crushed Red Pepper, Sea Salt, Fresh Cracked Black Pepper. Parsley, Lemon & Parmigiano-Reggiano / Cucumber & Tomato Salad

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

3rd Course

'HUNNY POT'

Shortbread Ice Cream / Apple 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**

'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**

'CHOWDAH'

Clams, Onion, Celery, Cream, Bacon & Potato / House Oyster Crackers / Chives ~ **\$10 & \$15**

'BISTRO SALAD'

Butter Lettuce, 'Nutz & Seedz', Pickled Tomatoes, Cucumber, Apple, Scallion, Pomegranate Seeds & Radish / Mustard Vinaigrette ~ **gf/df**

Bistro Plates

'THE 3 SISTERS'

Corn, Bean, & Squash Fritters / Wild Rice / Sweet Potato / Carrot Vinaigrette ~ **gf/df/\$29**

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

'SCARLETT'S PASTA'

Spaghetti, EVOO, Garlic, Crushed Red Pepper, Sea Salt, Fresh Cracked Black Pepper, Parsley, Lemon & Parmigiano-Reggiano / Cucumber & Tomato Salad ~ **\$24**

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

'ALBONDIGAS'

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

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

'COLORADO TROUT'

Pan-Fried Rainbow Trout /Crispy Rice, Linguica Sausage, Bacon & Peas / Red Pepper Bisque / Pickled Cherry Tomatoes ~ **1 fillet ~ gf/\$39 / 2 fillets ~ gf//\$49**

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

'SHORT RIBS'

Braised Short Rib / Red Fresno #5, Guava & Citrus Demi-Glace / Roasted Carrots / Potato Puree / ~ **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).