

SEASONED

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 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 Baptiste 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

FOR YOUNGER DINERS Under 12 years, we can prepare most dinner options half-size and half-price.

****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).

Thank YOU for dining with us tonight!
~ Chef Rob Corey & JoAnne Corey, Proprietors.

'COMMUNITY NIGHT' is every Thursday
3-Courses, \$39 per person (excluding tax and gratuity)



COMING SOON:

'A COLORADO DUET'

Snowy Peaks Winery & SEASONED present a Food & Wine Dinner
29 January 2025 ~ 6pm Seating
\$95/person, including wine pairing
Reservations by calling 970.586.9000, only

'VALENTINE'S WEEK'

12 February – 15 February
Reservations on www.RESY.com OR 970.586.9000