

# A SEASONED Feast of Many Fishes



## Snacks

- 'Olives' Citrus-Marinated Olives/Orange/Garlic/Coriander/Red Pepper ~ gf/V/:  
'Nuts' Candied Deep-Fried Cashews/Cinnamon/Cumin/Smoked Paprika ~ gf/  
'Pickled Things' Carrots, Radishes, Cherry Tomatoes, Pearl Onions & Peppers ~ gf/V/\$6  
'Cheese Puffs' Grafton Village Sharp Cheddar/Parmesan/Manioc/Cream/Butter/Eggs ~ gf/V/\$7

## Small Plates

- 'Smoked Salmon Chowder' Smoked Pacific Sockeye Salmon/Celery/Bacon/Leeks/Onions/  
Cream/Pickled Red Pepper Fresno/Roe/Dill/Cornbread Croutons ~ Bowl \$12/Cup \$6  
'Potted Trout' Mesquite-Smoked Rainbow Trout Spread/Fried Capers/Piquillo Peppers/  
Spent Grain Toast/Cucumber ~ \$12  
'This Little Piggy' Toasted Soft Roll/Braised Bacon/Cabbage Slaw/Pickled Red Onions ~ \$5 each  
'Chick Pea Fries' Sea Salt/Chipotle Mayonnaise ~ gf/V/\$8  
'Greens Salad' Baby Romaine, Arugula & Tatsoi/Roasted Squash/Apple/Candied Walnuts/  
Honey Citrus Vinaigrette/Quinoa/Berries/Cornbread Croutons ~ V/\$10

## Bistro Plates

- 'Shrimp Pasta Pillow' Pacific Tiger Shrimp Mousse/Semolina Pasta/Chanterelle Mushrooms/  
Pecorino/Apples/Chives ~ \$42

Suggested Wine/Beer Pairing: Left Coast, Chardonnay, Willamette Valley, Oregon, 2017.  
Lumpy Ridge, Skål, Estes Park, Colorado.

- 'Walleye Fry' Cracker-Crusted Northern Walleye/House Tartar Sauce/Chick Pea Fries/Preserved  
Lemon/Red Cabbage & Apples Slaw ~ gf/\$29

Suggested Wine/Beer Pairing: Star Lane, Sauvignon Blanc, Santa Barbara, California, 2017.  
Lumpy Ridge, IPA, Estes Park, Colorado.

- 'Surf & Turf ~ Octopus & Pig' Hickory-Smoked Pork Belly & Braised Octopus/Achiote Rice/  
Pickled Escabeche/Fire-Roasted Anaheim Peppers/Carrots/Sweet Potatoes/Sherry Lemon  
Vinaigrette/Guajillo Chile Oil ~ \$36

Suggested Wine/Beer Pairing: The Paring, Pinot Noir, Santa Barbara, CA, 2017  
Lumpy Ridge, IPL, Estes Park, Colorado.

- 'New Bedford Scallops'\* Pan-Seared Atlantic Scallops/Saffron, Olives, Capers, Carrots,  
Mushrooms, Cherry Tomatoes & Garlic Stew ~ gf/\$46

Suggested Wine/Beer Pairing: La Vizcaina, Bierzos, Galicia, Spain, 2017.  
Lumpy Ridge, Thurman's Stout, Estes Park, Colorado.

- 'Cedar-Planked Sockeye Salmon'\* Blackberries/Parsley Puree/Salt Potatoes/Mustard  
Vinaigrette/Pickled Red Onions ~ gf/\$39

Suggested Wine/Beer Pairing: Forge Cellars, Dry Riesling, Seneca Lake, New York, 2017.  
Lumpy Ridge, IPA, Estes Park, Colorado

\*These items are, or may be, served raw or undercooked.

SEASONED gratefully acknowledges our local partnerships with:

Rock Crop Farm, Genesa Garden, Aspen Moon Farm, The Croft Family Farm, Lumpy Ridge Brewery & EP Greens.

A Special acknowledgment to Images of RMNP for the photographs that adorn our sitting area wall.



Upcoming SEASONED Special Events:

Cooking Classes resume 21 January 2020.

'An All-American Thanksgiving'

26, 27, 29 & 30 November 2019

Thanksgiving Menus from around the U.S.A... (Closed Thanksgiving Day)

'A Feast of Many Fishes'

Christmas Week 2019

Inspired by the Italian 'Feast of Seven Fishes'. Seafood from American Waters prepared by an American Chef... (Closed Christmas Day)

'Murder on the Boardwalk' @ Prospect Inn

15 January 2020

1920's inspired dining and Murder Mystery in collaboration with our neighbor, Vino Giù.

\$110/person ~ Call Vino Giù @ 970.591.2528 to make your reservations...

Estes Park Wine & Chocolate Festival - Valentine's Wine & Chocolate Pairing

In collaboration with Snowy Peaks Winery, Estes Park, CO

07 February 2020 ~ \$95/person ~ Single seating @ 6:00 pm

Winemaker & Chef Discussion between courses

Call or contact Snowy Peaks Winery for Tickets & Reservations ~ 970.586.2099

'Delmonico's Kitchen'

Cuisine from America's First Greatest Restaurant. Coming to Estes Park in March 2020...

Call us @ 970.586.9000 for details. Make your reservation(s) today!

