

A SEASONED New Year's Week Dinner Menu



Snacks

- 'Pickled Things' Carrots, Red Fresno Chilies, Radish, Pearl Onions ~ gf/v/\$6
'Cheese Puffs' Grafton Village Sharp Cheddar/Parmesan/Manioc ~ gf/v/\$7
'Spiced Nuts' Candied Cashews/Cinnamon/Smoked Paprika/Cumin ~ gf/v/\$7

Small Plates

- 'SEASONED Onion Soup' Caramelized Garlic & Onions/Veal & Poultry Stocks/Port/Croutons/Grafton Village Aged Cheddar Cheese/Chives ~ \$12 Bowl/\$6 Cup
'Potted Trout' Mesquite-Smoked Trout Spread/Fried Capers/Spent Grain Toast Points/Peruvian Sweet Red Drop Peppers/Cucumbers ~ \$12
'This Little Piggy' Butter-Toasted Soft Roll/Griddled Braised Bacon/Savoy & Chipotle Mayo Cabbage Slaw/Pickled Red Onions ~ \$5 each
'Garden Greens' Baby Romaine/Watercress/Baby Kale/Frïsee/Honey Citrus Vinaigrette/Quinoa/Apples/Candied Walnuts/Corn Bread Croutons ~ v/\$10

Bistro Plates

- 'Three Sisters' Corn, Sage & Bean 'Succotash' Fritters/Avocado Puree/Greens & Quinoa/Citrus Vinaigrette/Patty Pan/Toasted Corn Nuts, Almonds & Green Pumpkin Seeds ~ gf/v/\$21
Suggested Wine/Beer Pairing: Mayu, Pedro Ximenez, Elqui Valley/Chile, 2017.
Lumpy Ridge, Skål, Estes Park, Colorado.

- 'Colorado Black Angus Beef' Eight-Ounce Seared & Pan-Roasted Tenderloin/Colorado Cherry & Black Truffle BBQ Sauce/Carrots/Chive & Yukon Gold Potato Puree ~ gf/\$55
Suggested Wine/Beer Pairing: Snowy Peaks, Syrah, Estes Park, CO, 2017.
Lumpy Ridge, Thurman's Stout, Estes Park, Colorado.

- 'Smoked Trout, Mushrooms & Pasta Pillow' Mesquite-Smoked Rainbow Trout/Oyster & Chanterelle Mushrooms/Basil Ricotta Raviolo/Pecorino/Apples/Watercress/Chives ~ gf/\$34
Suggested Wine/Beer Pairing: Gundlach Bundshu, Gewurztraminer, Sonoma Coast, CA, 2017.
Lumpy Ridge, IPA, Estes Park, Colorado.

- 'That'll do, Pig' Pan-Seared Braised Smoked Pork Belly/Sweet Potato Puree/Kale Chips/Spiced Carrots/Bacon Crumbs/Pickled Mustard Seeds/Guajillo Chile Oil ~ \$36
Suggested Wine/Beer Pairing: Pairing, Pinot Noir, Santa Barbara, California, 2017
Lumpy Ridge, IPL, Estes Park, Colorado.

- 'New Bedford Scallops'* Butter-Basted Atlantic Sea Scallops/Saffron, Olive, Capers, Garlic, Clam & Red Pepper Stew/Salt Potatoes/Green Onion/Chives ~ gf/\$46
Suggested Wine/Beer Pairing: Stoller, Chardonnay, Willamette Valley, Oregon, 2018.
Lumpy Ridge, IPA, Estes Park, Colorado

Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.
*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: 21 January/18 February/10 March/21 April/12 May.

'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. 15 March 2020

An Ode to The First People

A week devoted to Indigenous Cuisine. Dates TBD in April 2020.

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

www.seasonedbistro.com