

# A SEASONED St. Patrick's Dinner Menu



## Snacks

**Pickled Jalapeños** Chilies/Shallots/Oregano/House Pickling ~ gf/V/\$6

**Citrus-Marinated Olives** Black & Green Olives/Orange/EVOO ~ gf/V/\$6

**Marcona Almonds** Roasted 'Queen of Almonds'/EVOO/Sea Salt ~ gf/V/\$6

**Spiced Cashews** Toasted Cashews/Cinnamon, Cumin & Smoked Paprika ~ gf/V/\$6

**'Santitas' Cheese Puffs** Aged Organic Cheddar/Butter/Cream/Eggs/Manioc ~ gf/V/\$6

**Taco House-Smoked Wagyu Brisket/Flame-Toasted Corn Tortilla/Sweet Potato Puree/Charred Cabbage/Pickled Red Onion ~ gf/\$6 each**

## Small Plates

**Bistro Fries** Hand-Cut Russet Potatoes/Sea Salt/Chipotle Mayonnaise ~ gf/\$10

**March Salad** EP Greens' Baby Romaine/Grilled Broccolini, Roasted Cauliflower, Charred Cabbage & Crispy Brussels Sprouts/Molasses Vinaigrette/Salt-Cured Duck Egg ~ gf/V/\$11

**Citrus Salad** Navel Oranges, Grapefruit, Blood Oranges, Avocado, Shaved Fennel & Radicchio, Candied Walnuts & Cheddar/Dijon Dressing ~ gf/V/\$14

**Chicken Tortilla Soup** Roasted Chicken, Tomato, Garlic, Jalapenos, Red Onion, Chicken Stock, Corn Tortillas/Scallions, Limes & Cilantro ~ gf/\$8/\$12

**Potted Duck** Toasted Baguette/Duck Confit/Pickled Mustard Seeds ~ \$12

## Bistro Plates

**Three Sisters** Butternut Squash, Butter Beans, Hominy, Heirloom Beans, Tomato & Corn Succotash/Green Onion & Quinoa Fritters/Roasted Maple-Glazed Acorn Squash/Guajillo Chile Oil/Micro Greens/Toasted Squash Seeds ~ gf/V/\$21

**Suggested Wine Pairing:** Abbazia di Novacella, **Kerner**, Alto Adige, Italy, 2019

**Corey Family's Corned Beef** Sous Vide Corned Beef/Whole Grain Mustard & Horseradish Cream/Asparagus/Carrots/Butter Lettuce/Mashed Yukon Gold Potatoes, Brussels Sprouts, Parsnip & Turnips/Parsley/Pickled Mustard Seeds ~ gf/\$29

**Suggested Wine Pairing:** Joyce, **Pinot Noir**, Monterey, California, 2018

**Gaelic Roasted Duck\*** Wine-Marinaded Long Island Duck Breast/Kale, Leek Garlic & Chive Colcannon Potatoes/Roasted Radish ~ gf/\$39

**Suggested Wine Pairing:** Muriel, **Tempranillo**, Rioja Reserva, Spain, 2015

**Irish Lobster & Scallop Fisherman's Pie\*** Baked Atlantic Scallops & Lobster Tail/Lobster Bisque/Brandy/Celery, Carrots & Onions/Mashed Leeks & Yukon Gold Potatoes ~ \$55

**Suggested Wine Pairing:** Frantz Chagnoleau, **Chardonnay**, Macon-Villages, France, 2019 9

**Mr. Beef\*** Grilled 45-Day, Dry-Aged, 22 oz., Bone-in, Black Angus Rib-Eye/Creamy Irish Whiskey & Mustard Sauce/Salt Potatoes/Peas & Oyster Mushrooms ~ gf/\$69

**Suggested Wine Pairing:** Textbook, **Cabernet Sauvignon**, St. Helena, California, 2018.

*\*Raw, undercooked meats, poultry, seafood, eggs & unpasteurized milk may increase risks of foodborne illness. Items may be served raw or undercooked.*

***'Savoreez' Frozen Cheese Puffs are now in local grocery stores!***  
***Country Market in Estes Park      Mister B's in Denver***  
***St. Vrain Deli in Lyons              Lucky's Market in Boulder***  
***Fort Collins Food Co-Op/Mountain Avenue Market***

***SUNDAY BRUNCH! 10:00am -2:00pm. Make your reservation, today!***

***Call us @ 970.586.9000 OR 970.586.1889 for Take Out options.***  
***Menu @ [www.seasonedbistro.com](http://www.seasonedbistro.com)***

***SEASONED wishes to thank our partners at Croft Family Farm,  
Rock Cut Brewery, Lumpy Ridge Brewing Company, EP Greens,  
Rock Crop Farm, Shamrock Foods Company, Aspen Moon Farms and  
the Estes Park Farmer's Market.***

***A special thanks to Images of RMNP for the photographs of  
Rocky Mountain National Park that adorn our north wall...***

***Health compliance complaints can be submitted to:***  
***[www.larimer.org/LevelUp-Complaints](http://www.larimer.org/LevelUp-Complaints)***  
***or can be called in to 970.498.5500 Monday through Friday 9am-4:30pm.***

