

A SEASONED Dinner Menu



Snacks

- Cheese Puffs** Aged Cheddar/Butter/Cream/Eggs/Manioc ~ **gf/V/\$6**
Pickled Jalapeños Chilies/Shallots/Oregano/House Pickling ~ **gf/V/\$6**
Citrus-Marinaded Olives Black & Green Olives/Orange/EVOO ~ **gf/V/\$6**
Marcona Almonds Roasted 'Queen of Almonds'/EVOO/Sea Salt ~ **gf/V/\$6**
Chick Pea Fries Deep-Fried Russet Potato/Sea Salt/Chipotle Mayonnaise ~ **gf/V/\$6**
Spiced Cashews Toasted Cashews/Cinnamon, Cumin & Smoked Paprika ~ **gf/V/\$6**

Small Plates

- Butternut Squash Soup** Squash, Onion, Carrot, Celery & Sweet Cream/Guajillo Chile Oil, Chives & Quinoa Crackers ~ **gf/V/\$8/\$12**
Spring House Salad Baby Romaine, Parsley, Chives, Cornbread Croutons & Mustard Vinaigrette ~ **V/\$9**
Potted Trout Applewood Smoked Trout Spread/Toasted Baguette/Fried Capers/Cucumber ~ **\$12**
Citrus Salad Navel Oranges, Grapefruit, Avocado, Shaved Fennel, Radicchio, Candied Walnuts & Honey Citrus Dressing ~ **gf/V/\$14**
Peruvian Ceviche Black Cod, Lobster & Scallops/Leche de Tigre/Red Onion, Sweet Potato, Habanero, Cilantro, Peruvian Peppers & Corn ~ **gf/\$19**
New Bedford Scallops* Seared Atlantic Scallops/Kombu & Bonito Butter/Whipped Potatoes/Fried Brussels Sprouts/Peas, Asparagus, Shallots, Parsley & Apples/Pea Shoots ~ **gf/\$26**

Bistro Plates

- Three Sister's** Heirloom Beans, Hominy, Butter Beans, Butternut Squash Succotash/Green Onion & Quinoa Fritters/Maple-Glazed Acorn Squash/Carrot/Micros/Squash Seeds ~ **gf/V/\$19**
Suggested Wine Pairing: Abbazia Di Novacella, Kerner, Alto Adige, Italy, 2019

- That'll do, Pig** Slow-Roasted Bourbon BBQ-Braised Pork Shoulder/Sweet Potato Puree/Hakurei Turnips/Crispy Kale/Pickled Radicchio/Corn, Cucumber, Black Bean, Cilantro & Salsa ~ **gf/\$29**
Suggested Wine Pairing: DiaMandes, Malbec, Uco Valley, Argentina, 2015.

- Roast Duck*** Wine-Marinaded Long Island Duck Breast/Oyster Mushroom, Carrot, Garlic, Onion & Celery Wild Rice/Baby Beet/Roasted Grapes/Cherry & Honey Butter Reduction ~ **gf/\$39**
Suggested Wine Pairing: Muriel, Tempranillo, Rioja Reserva, Spain, 2015

- Colorado Bass*** Kombu & Bonito Butter Basted Fillet/Whipped Potatoes/Brussels Sprouts/Peas, Asparagus, Shallots, Parsley & Apples/Pea Shoots ~ **gf/\$46**
Suggested Wine Pairing: Nora, Albarino, Rias Baixas, Spain, 2019

- Mr. Beef*** Pan-Seared 45-Day Dry-Aged, 22 oz, Bone-in Black Angus Rib-Eye/Bearnaise/Asparagus/Duck Fat-Fried Salt Potatoes/Morel 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.*

SEASONED ~ An American Bistro is a TripAdvisor 2020 Traveler's Choice & LuxLife Magazine's 2021 Best Upscale Dining Bistro in Colorado

'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 & Ft. Collins
Fort Collins Food Co-Op/Mountain Avenue Market

SUNDAY BRUNCH! 10:00am - 2:00pm.
Make your reservation on Resy or, call us @ 970.586.9000
Menu @ 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...***

