

A WINTER MENU



Snacks

Cheese Puffs ~ gf/V \$6

Citrus Marinated Olives ~ gf/V/\$6

Corn Muffins/Honey Butter ~ \$6

Pickled Things ~ gf/V \$6

Brussels Sprouts ~ gf/V/\$6

Appetizers

Potted Smoked Trout

Smoked Rocky Mountain Rainbow Trout Spread, Fried Salted Capers, Baguette Croutons, Pickled Jalapenos ~ \$11

Vodka & Beet-Cured Salmon*

Wild North Atlantic Salmon, Crispy Potato Latke, Beets, Horseradish Cream, Salt & Vinegar Potato Chips ~ gf/\$19

'Grilled Cheese'

Argentinian-Style, Provolone, Oregano Rub, Pickled Jalapeno/Parsley/Basil Salad, Baguette, Garlic Oil ~ V/\$12

Greens

Local Hydroponic Baby Romaine, Pickled Tomatoes, Croutons, Red Radish, Red Wine Vinaigrette ~ gf/V/\$9

Bistro Onion Soup

Leeks, Onions, Thyme, Veal Stock, Croutons, Gruyere & Parmesan Cheese, Port, Chives ~ \$10

Plates

Cast-Iron Bison*

Buffalo, Goat Cheese, Fried Tomato, Pickled Red Onions, Arugula, Soft Egg, Shoestring Potatoes ~ \$19

Shrimp & Grits

Grilled Head-on Gulf Shrimp, Pan-Fried Grit & Scallion Cakes, Lobster Creole Sauce, Hot Sauce ~ gf/\$26

That'll do, 'Pig'

Shoulder, Sweet Potato, Cherry Bourbon BBQ, Pickled Mustard Seeds, Carrots, Apple Jalapeno Slaw, Crumb ~ \$28

Short Rib & Red Wine Ragù

Truffled Tagliatelle, Red Wine-Braised Black Angus Beef, Carrots, Shallots, Bacon, Shaved Parmesan, Parsley ~ \$36

Bistro Salad*

Frisee Lettuce, Pear, Mustard & Red Wine Vinaigrette, Salt Potato, Croutons, Soft Egg, Braised Bacon ~ \$18

New Bedford Scallops*

Searred Wild Atlantic Scallops, Dill & Ricotta Dumplings, Parsley Pesto, Frisee, Capers, Lemon Butter Sauce, Roe ~ \$42

'Three Sisters'

Black Bean Corn Fritter, Butternut Puree, Acorn Squash, Pickled Tomato, Squash Tempura, Quinoa, Radish ~ gf/V/\$17

**Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.*

V – Vegetarian gf – Gluten Free (Most items may be prepared gf)

We gratefully acknowledge our partnerships with EP Greens in Estes Park, Genesa Garden in Drake, CO and Aspen Moon Farm in Hygiene, CO.

Sunday Brunch 10:00 am to 2:00 pm ~ 970.586.9000 ~ www.seasonedbistro.com