

## VALENTINE'S DAY Menu 'Bubbles, Roses & Truffles'



### Snacks

Cheese Puffs ~ gf/V \$6

Citrus Marinated Olives ~ gf/V/\$6

Corn Muffins/Honey Butter ~ gf/V/\$6

Pickled Things ~ gf/V \$6

Brussels Sprouts ~ gf/V/\$6

### Appetizers

Potted Smoked Trout

Smoked Rocky Mountain Rainbow Trout, Fried Salted Capers, Toasted Baguette Croutons ~ \$11

Winter Cheese Plate

Whipped Brie, Croutons, Stewed Apples, Cherry Balsamic Reduction, Radish Sprouts ~ \$14

Vodka & Beet-Cured Salmon\*

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

'Grilled Cheese'

Provolone, Oregano Rub, Pickled Jalapenos, Parsley & Basil Salad, Toasted Baguette ~ V/\$12

Greens

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

Baked Bistro-Style Onion Soup

Caramelized Onions, Veal Stock, Croutons, Gruyere & Parmesan Cheese, Port, Chives ~ gf/V/\$10/\$5

### Plates

'Three Sisters'

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

Cast-Iron Bison\*

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

Bistro Salad\*

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

Black Angus Short Rib Burger\*

Grilled House-Ground Short Rib, Brioche Bun, Tomato Jam, Pork Jowl 'Bacon', Provolone, Caramelized Onions ~ \$22

That'll do, 'Pig'

Slow-Roasted Pork Shoulder, Sweet Potato, Cherry Bourbon BBQ Sauce, Roasted Carrots, Apple Jalapeno Slaw ~ gf/\$34

New Bedford Scallops\*

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

Smoked Tea Roasted Chicken

Lapsong Souchong, Root Mash, Charred Savoy Cabbage & Brussels Sprouts, Beet Tops, Mustard Vinaigrette ~ gf/\$26

\*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](http://www.seasonedbistro.com)