

Sample Winter Dinner Menu



Snacks

Brazilian-Style Cheese Puffs ~ gf/V/\$6 Citrus-Marinaded Olives ~ gf/V/\$6 Fried Brussels Sprouts ~ gf/V/\$6
'Some Pickled Things' ~ gf/V/\$6 Cornbread Pudding & Foie Gras Butter \$6

Appetizers

Potted Smoked Trout Smoked Rocky Mountain Rainbow Trout Spread, Fried & Salted Capers, Toasted Baguette Croutons ~ \$11
Vodka & Beet-Cured Salmon* Wild Atlantic Salmon, Potato Latke, Pickled Beets, Horseradish Cream, Salt & Vinegar Fingerling Potato Chips ~ gf/\$19
'Grilled Cheese' Crusty Provolone, Oregano, Parsley & Basil Salad, Pickled Jalapenos, Toasted Garlic Bread ~ V/\$12
Green Salad EP Greens Hydroponic Baby Romaine, Pickled Tomatoes, Croutons, Red Radish, Grapefruit Vinaigrette ~ V/\$9
Silky Butternut Squash Soup Butternut Squash Puree, Carrot Top Pesto, Roasted Seed Dust, Basil Oil, Garlicky Croutons ~ gf/V/\$10/\$5

Plates

Bistro Salad* Frisee Lettuce, Poached Pear, Mustard & Red Wine Vinaigrette, Salt Potato, Croutons, Soft Egg, Bacon ~ \$18
'The Three Sisters' Black Bean & Corn Fritter, Butternut Puree & Tempura, Acorn Squash, Pickled Tomato, Quinoa, Radish ~ gf/V/\$17
Shrimp & Grits Wild Louisiana Shrimp, Andouille Sausage, Pan-Fried Cornmeal-Crusted Grits Cakes, Creole Shrimp Bisque ~ gf/\$29
Cast-Iron Bison* Ground Buffalo Patty, Brioche, Goat Cheese, Fried Tomato, Pickled Onions, Arugula, Soft Egg, Shoestring Potatoes ~ \$19
That'll do, 'Pig' Slow-Cooked Shoulder, Sweet Potato, Adobo, Pickled Mustard Seeds, Carrot, Apple/Jalapeno/Celery, Crumbs ~ \$28
Short Rib Ragu Red Wine-Braised Black Angus Beef, Truffled Tagliatelle, Creminis, Rutabaga, Brussels Sprouts, Parm ~ \$36

**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 local partnerships with Genesa Garden in Drake, CO, Aspen Moon Farm in Hygiene, CO & EP Greens and The Golden Leaf Inn Bed & Breakfast in Estes Park.

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

"...making people happy is what cooking is all about." ~ with permission from Thomas Keller