

An Inspired 'Feast for St. Patrick' ~ 'Sláinte is Táinte!'



Snacks

'Fried Goat Cheese' ~ \$6 'Cheese Puffs' ~ gf/V/\$6 'Deviled Eggs w/ Smoked Salmon' ~ \$6

Small Plates/Soup/Salad

- 'Soda Bread & Butter' Irish Soda Bread/Whipped Butter/Chives ~ V/\$2 each (while it lasts)
- 'Irish Flag Salad' Watercress/Greens/Pears/Orange Segments/Sharp Cheddar Cheese/Vinaigrette ~ gf/V/\$14
- 'Potato Chowder' Kennebec Potatoes/Braised Bacon/Honeycrisp Apple/Shallots/Celery/Cream/Thyme/Croutons/Chives ~ \$10/\$5
- 'Potted Smoked Trout' Smoked Rainbow Trout Spread/Mayo/Fried Capers/Cucumber/Toasted Baguette ~ \$11
- 'Salmon & Latkes' Applewood Smoked Irish Salmon/Crispy Potato Cakes/Yoghurt/Salad/Oyster Mayo/Pickled Red Onions ~ gf/\$19

Bistro Plates

- 'Chicken & Spuds' Cured Free-Range Chicken Leg & Thigh Confit/Potato, Parsnip & Rutabaga Puree/Horseradish Crumbs/Roasted Apples/Greens/Apple Cider Vinaigrette/Pickled Mustard Seeds ~ gf/\$29
- 'Irish Beef Brisket' 48-Hour Braised Brisket/Onion & Root Vegetable Stuffed Cabbage/Broth/Asparagus/Salt Potatoes/Pickled Carrots/Horseradish Cream/Chives ~ gf/\$33
- 'Roasted Irish Salmon'* Whiskey-Marinated Irish Salmon Fillet (Cider Vinegar, Honey, Whiskey & Thyme)/Leek & Cabbage Potato Puree/Shaved Brussels Sprouts/Hollandaise ~ gf/V/\$39
- 'That'll do, Pig' Slow-Roasted Duroc Shoulder Pork Pie/Turnips/Carrots/Stout Gravy/Frisee Endive/Pickled Red Onions ~ \$39
- 'Scallop Bisque'* Seared North Atlantic Scallops/Scallop, Lobster & Clam Stock/Sweet Cream/Chives/Grilled Bread ~ \$42

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

SEASONED gratefully acknowledges our local partnerships with The Croft Family Farm in Kersey, CO; and Lumpy Ridge Brewery & EP Greens in Estes Park, CO!

A Special acknowledgment to Images of RMNP for the photographs that adorn our sitting area walls. ☺