

## A SEASONED Dinner Menu



### Snacks

**'Cheese Puffs'** Manioc Flour/New York Cheddar ~ **gf/V/\$7**

**'Pickled Chilies'** House-pickled Jalapeños & Red Fresno Chilies/Shallots/Cider Vinegar/Mexican Oregano/Bay Leaf/Olive Oil ~ **gf/V/\$6**

**'Citrus-Marinaded Olives'** Extra-Virgin Olive Oil/Orange/Garlic/Coriander/Crushed Red Pepper ~ **gf/V/\$6**

**'Spiced Cashews'** Cinnamon/Cumin/Smoked Paprika/Jacobsen Salt/Tellicherry Pepper ~ **\$6**

### Small-ish Plates

**'Pickled Plate'** Cucumbers/Heirloom Cherry Tomato/Red Onions/ Jalapeños /Red Fresno Chilies/Mustard Seeds/Rye Toast/Salted Foie Gras Butter/Fried Goat Cheese ~ **\$11**

**'Greens'** EP Greens' Baby Romaine/Frisee/Early Spring Greens/House-Pickled Cherry Tomatoes/Radish/Red Wine Vinaigrette/Olive Oil Croutons ~ **V/\$9**

**'Potted Smoked Trout'** Rocky Mountain Rainbow Trout Spread/Fried Salted Capers/Cucumber/Toasted Baguette ~ **\$11**

**'Butter Squash Soup'** Squash Puree/Celery/Shallots/Olive Oil Croutons/EVOO/Dill/Chives ~ **\$12/\$6**

**'Avocado Tostada'** Tempura-Fried Avocado/House-made Corn Tortillas/Fresh Guacamole/Radish/Pickled Red Onions/Crème Fraiche/Tempura Avocado ~ **gf/V/\$14**

**'Spring Fungi'** Roasted King Trumpet Mushrooms, cooked like Foie Gras/Foie Gras Butter/Pickled Mustard Seeds/Basil Pesto/Frisee/White Balsamic Vinaigrette ~ **gf/V/\$16**

### Bistro Plates

**'Three Sisters'** Black Bean & Bell Pepper Fritters/Corn Sauce/Roasted Acorn Squash/Charred Red Pepper Aioli/Quinoa, Greens & Radish Salad/Tempura Avocado/Avocado Puree ~ **gf/V/\$19**

**'Chicken Confit'** Sweet Potato Puree/Duck Fat-Wilted Frisee/Black Bean, Cherry Tomato & Green Onion Succotash/Crumbs/Pickled Mustard Seeds ~ **\$29**

**'Colorado Striped Bass'** Pan-Fried/Thyme & Butter-Basted/Lemon & Clam Butter Sauce/ Salt Potato & Chive Puree/Asparagus/Frisee/Preserved Lemon/White Balsamic Vinaigrette/Chives ~ **gf/\$34**

**'Spring Lamb'** Grilled Colorado Lamb Chops/Roasted Carrots/Spring Pea & Parsley Puree/Sheep's Milk Ricotta & Dill Pasta Pillow/Aged Balsamic ~ **gf/\$39**

**'Scallops & Oysters'**\* Pan-Seared Wild Atlantic Scallops/Fried Wallapia Bay (WA.)/Braised Bacon & Butternut Squash Risotto/San Marzano Tomato Sauce/Basil Pesto/Basil Oil ~ **gf/\$44**

**\*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 Aspen Moon Farm in Hygiene, CO; The Croft Family Farm in Kersey, CO; Maneotis Ranch in Craig, 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. ☺

**Cooking Classes:**

Classes will resume in November...

**Special Events:**

'Dinner with Shakespeare' (Bring your fork...) – 24 April 2019

'Derby Day #145' – 4 May 2019

'Say, Cheese: A Cheese & Wine Dinner' – 15 May 2019

**Call us @ 970.586.9000 for details**

**Make your reservation(s) today!**

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