



A SEASONED Dinner Menu

Snacks

- 'Nuts' Warm Candied & Deep-Fried Cashews/Cinnamon/Cumin/Smoked Paprika ~ **gf/V/\$6**
'Citrus-Marinated Olives' EVOO/Orange/Garlic/Coriander/Crushed Red Pepper ~ **gf/V/\$6**
'Cheese Puffs' Grafton Village Sharp Cheddar Cheese/Parmesan/Manioc Flour/Cream/Butter/Eggs ~ **gf/V/\$7**

Small Plates

- 'Corn Soup' Munson Farm's Corn/Cream/Guajillo Chile Oi/Corn Nutz/Chives ~ **V/Bowl \$12 OR Cup \$6**
'Garden Greens' EP Green's Baby Romaine/Sunflower Shoots/Watermelon Radish/Citrus Vinaigrette/Quinoa/
Pickled Tomato/Lavash/Sea Salt/Tellicherry Pepper ~ **V/\$9**
'Potted Trout' Smoked Rocky Mountain Rainbow Trout Spread/Cucumber/Fried Capers/Baguette ~ **\$12**

Bistro Plates

- 'Three Sisters' Corn, Anasazi Bean & Zucchini Fritters/Butternut Puree/Patty Pan Squash/Quinoa/Charred
Red Pepper Puree/Arugula/Honey Citrus Vinaigrette/Pickled Cherry Tomatoes ~ **gf/V/\$19**
Suggested Wine Pairing: Mayu, Pedro Ximenez, Elqui Valley, Chile, 2017.
- 'Smoked Tea Duck'* Muscovy Duck Breast/Red Wine, Black Peppercorn, Bay Leaf & Garlic Marinade/Lapsong
Souchong Tea/Forbidden Black Rice, Asparagus & Cherry Tomato/Cherry Reduction ~ **gf/\$34**
Suggested Wine Pairing: Decadent Saint 'Honest Zin', Zinfandel, Boulder, Colorado, 2013.
- 'Friday Fish Fry' Pan-Fried, Panko-Coated Colorado Striped Bass Bellies/Salt Potatoes/Watermelon, Orange,
Honey & Fennel Broth/Shishito Peppers, Cucumber & Scallion/EVOO/Sea Salt/Edible Flowers ~ **gf/\$36**
Suggested Wine Pairing: The Y Series, Viognier, Yalumba Valley, So. Australia, 2018 .
- 'That'll do, Pig' Braised Applewood Smoked Pork Belly/Dijon Cream/Roasted Beets & Turnip/Sweet Potato
Puree/Pickled Mustard Seeds/Beet Greens/Bacon Fat Crumbs ~ **\$39**
Suggested Wine Pairing: Fess Parker, Pinot Noir, Santa Rita Hills, Santa Barbara, California, 2017.
- 'New Bedford Scallops'* Thyme & Butter Basted Pan-Seared Atlantic Scallops/Butternut Squash Puree/Heirloom
Tomato Vinaigrette/Frisee/Grapefruit Browned Butter/Chives ~ **gf/\$46**
Suggested Wine Pairing: Tangent, Albariño, Paragon Vineyard, Edna Valley, California, 2016.

Raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk
of foodborne illness. *These items are, or may be, served raw or undercooked.

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



SEASONED gratefully acknowledges our local partnerships with:
Rock Crop Farm & Genesa Garden in Drake, CO;
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: Images of RMNP for the photographs that adorn our sitting area walls.

Call us @ 970.586.9000 for all your special occasion reservations...

Upcoming SEASONED Special Events:
Cooking Classes resume in November 2019...

'American History through a Whiskey Glass' ~ 18 September 2019
8-Course Tasting Menu : \$95 ~ Whiskey Tasting: \$25
SEASONED will contribute to a local charity following the event...

'POE' ~ 30 October 2019
Dining with Edgar Allan Poe 'Ravens', 'Beating Hearts' & more...

'An All-American Thanksgiving' ~ November 2019
Menus from around the U.S.A...

'A Feast of Many Fishes' – Christmas 2019
Inspired by the 'Feast of Seven Fishes'...
Fish from American Waters prepared by an American Chef!

Call us @ 970.586.9000 for details. Make your reservation(s) today!

www.seasonedbistro.com