

DEVOUR INDY 3 COURSE \$40 PRIX FIXE

January 21 - February 2

FIRST COURSE select one



Maine Lobster Bisque

Lump Maine Lobster, Sherry, Herb Infused Oil, Chives

Classic Steakhouse Caesar

Romaine Lettuce, Fresh Grated Parmesan Cheese, Herb Croutons, Caesar Dressing

Miniature Maryland Lump Crab Cake

Stone Ground Mustard Beurre Blanc, Red Pepper Coulis, Italian Parsley Aioli

SECOND COURSE select one

Served with Chef's Sautéed Broccoli & Herb Roasted Yukon Potatoes

Center Cut Filet Mignon 6 oz Cabernet Veal Jus

Choose an 8 oz Filet Mignon for \$10 more

North Atlantic Salmon

Fresh Tarragon Beurre Blanc Sauce

Gunthorp Farms Chicken Breast

Maple Mustard Glaze

Jumbo Sea Scallops

Apple Relish, Crisp Pancetta

THIRD COURSE select one



White Chocolate Crème Brûlée

Topped with Fresh Berries

Eli's Chicago Style Cheesecake

House-made Berry Compote & Whipped Cream

Double Chocolate Brownie Candied Pecans, Chocolate & Caramel Sauces, Vanilla Ice Cream & Whipped Cream

FEATURE COCKTAILS

Specially Crafted for Devour Indy by Peterson's Bartenders \$12

EMOTIONAL SUPPORT Maestro Dobel Tequila, Cointreau, Giffard Grapefruit, St Germain, Blue Curacao, Lime

FRENCH FIZZ Ketel One, St Germain, Muddled Strawberry, Mint Syrup, Lime, Ginger Beer

FISHERS FASHIONED Bulleit Bourbon, Honeycrisp Demerara, Cinnamon, Bitters

THE OLD PLANTATION Plantation Pineapple Rum, Banana Simple, Tiki Bitters