

# DEVOUR INDY BENEFITING

*\$1 Donated Per Every Meal Served*



Riley  
Children's  
Foundation

3 COURSE \$40 PRIX FIXE MENU AUGUST 19 – SEPTEMBER 1

## FIRST COURSE SELECTIONS

☉ MAINE LOBSTER BISQUE CHIVES, HERB OIL, LOBSTER GARNISH

CLASSIC STEAKHOUSE CAESAR ROMAINE, GRATED PARMESAN, HERB CROUTONS, CAESAR DRESSING

MINIATURE LUMP CRAB CAKE STONE GROUND MUSTARD, RED PEPPER COULIS, AIOLI

## SECOND COURSE SELECTIONS

*Served with Chef's Seasonal Vegetable & Herb Roasted Potatoes*

NORTH ATLANTIC SALMON FRESH TARRAGON BEURRE BLANC SAUCE

CENTER CUT FILET MIGNON 6 OZ CABERNET VEAL JUS

*Choose an 8 oz Filet Mignon for \$10 more*

JUMBO SEA SCALLOPS CARAMELIZED PINEAPPLE, VANILLA BEURRE BLANC

GUNTHORP FARMS CHICKEN BREAST MAPLE MUSTARD GLAZE

## THIRD COURSE SELECTIONS

☉ WHITE CHOCOLATE CRÈME BRÛLÉE TOPPED WITH FRESH BERRIES

ELI'S CHICAGO STYLE CHEESECAKE HOUSE-MADE BERRY COMPOTE & WHIPPED CREAM

CHOCOLATE POT DE CRÈME SHAVED DARK CHOCOLATE & WHIPPED CREAM

## SELECT WINE PAIRINGS

NAPA VALLEY CHARDONNAY 2017 45 BTL 12 GL

NAPA VALLEY CABERNET 2016 48 BTL 13 GL

NAPA VALLEY PINOT NOIR 2017 48 BTL 13 GL



## FEATURE COCKTAILS *Specially Crafted for Devour Indy \$12*

SANDÍA SMASH TITO'S HOUSE-INFUSED JALAPEÑO VODKA BARTENDER, CHELSEY LUDY  
OFFICIAL DEVOUR INDY COCKTAIL & VODKA CATEGORY WINNER

TEQUILA MOCKINGBIRD JOSE CUERVO TRADICIONAL BARTENDER, WHITNEY KNUTSEN  
TEQUILA CATEGORY WINNER

RUMBRELLA BACARDI OCHO BARTENDER, KYLE FROMKE

☉ SIGNATURE SELECTIONS

[PETERSONSRESTAURANT.COM/RESERVATIONS](http://PETERSONSRESTAURANT.COM/RESERVATIONS)

