

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 LETTUCE, GRATED PARMESAN CHEESE, 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

CARNEROS PINOT NOIR 2017 48 BTL 13 GL



FEATURE COCKTAILS

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

RUMBRELLA BACARDI OCHO BARTENDER, KYLE FROMKE

SANDÍA SMASH TITO'S HOUSE-INFUSED JALAPEÑO VODKA BARTENDER, CHELSEY LUDY

TEQUILA MOCKINGBIRD JOSE CUERVO TRADICIONAL BARTENDER, WHITNEY KNUTSEN