

# DEVOUR INDY BENEFITING

*\$1 Donated Per Every Meal Served*



Riley  
Children's  
Foundation

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3 COURSE \$40 PRIX FIXE MENU JANUARY 20 – FEBRUARY 1

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## FIRST COURSE SELECTIONS

☞ MAINE LOBSTER BISQUE SHERRY, CHIVES, HERB INFUSED OIL

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

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

## SECOND COURSE SELECTIONS

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

NORTH ATLANTIC SALMON FRESH TARRAGON BEURRE BLANC

GUNTHORP FARMS CHICKEN BREAST MAPLE MUSTARD GLAZE

JUMBO SEA SCALLOPS APPLE RELISH, CRISP PANCETTA

CENTER CUT FILET MIGNON 6 OZ CABERNET VEAL JUS

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

ENTREE ENHANCEMENTS CARAMELIZED ONION 3 PORTOBELLO MUSHROOMS 5

HORSERADISH BACON CRUST 5 BLUE CHEESE BACON CRUST 7

## THIRD COURSE SELECTIONS

☞ WHITE CHOCOLATE CRÈME BRÛLÉE CINNAMON CREAM, FRESH BERRIES

ELI'S CHICAGO STYLE CHEESECAKE TRIPLE BERRY COMPOTE, WHIPPED CREAM

CHOCOLATE POT DE CRÈME SHAVED DARK CHOCOLATE, WHIPPED CREAM

## SELECT WINE PAIRINGS

ROBERT MONDAVI NAPA VALLEY CHARDONNAY 2017 45 BTL 12 GL

ROBERT MONDAVI CARNEROS PINOT NOIR 2017 48 BTL 13 GL

## FEATURE COCKTAILS *Specially Crafted for Devour Indy \$13*

STAR DUST TIN CUP 10 YR WHISKEY, BLUEBERRY BALSAMIC SHRUB, DEMERARA SYRUP

OFFICIAL DEVOUR INDY COCKTAIL & WHISKEY CATEGORY WINNER BY CHELSEY LUDY

JALISCO HIGHWAY ESPOLON REPOSADO TEQUILA, GIFFARD PASSIONFRUIT, CALAMANSI

JUICE, CARDAMOM SYRUP, LIME, SALT TINCTURE TEQUILA FINALIST BY KYLE FROMKE

ALOHA BEACHES BACARDI OCHO RUM, HOUSE-INFUSED SPICED APRICOT COGNAC,

GIFFARD BANANE DU BRESIL, PINEAPPLE COCONUT JUICE, LIME, TIKI BITTERS

RUM/COGNAC FINALIST BY WHITNEY KNUTSEN

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