

DEVOUR *Indy Winterfest*

3 COURSE \$49 PRIX FIXE MENU

JANUARY 24TH - FEBRUARY 5TH

FIRST COURSE *choice of*

MAINE LOBSTER BISQUE SHERRY, CHIVES, HERB INFUSED OIL
STEAKHOUSE CAESAR ROMAINE, SHAVED PARMESAN, HERB CROUTONS, CAESAR DRESSING
MINI LUMP CRAB CAKE STONE GROUND MUSTARD, RED PEPPER COULIS, PARSLEY AIOLI
PRIME RIB EGGROLL WASABI HORSERADISH AIOLI, WHITE CHEDDAR, SCALLIONS, SOY JUS

SECOND COURSE *choice of*

Served with Fresh Green Beans, Roasted Carrots & Mashed Potatoes

ORAKING SALMON TARRAGON & DILL BEURRE BLANC
D'ARTAGNAN AIRLINE 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 for \$12 More

THIRD COURSE *choice of*

WHITE CHOCOLATE CRÈME BRÛLÉE CINNAMON CREAM, FRESH BERRIES
ELI'S CHICAGO STYLE CHEESECAKE TRIPLE BERRY COMPOTE, WHIPPED CREAM
DOUBLE CHOCOLATE BROWNIE VANILLA ICE CREAM, CHOCOLATE & CARAMEL SAUCE

FEATURED COCKTAILS

Specially Crafted for Devour Indy \$14

HORSESHOES & HAND GRENADES *2022 Devour Cocktail Contest Finalist*
OMEGA TEQUILA, MEZCAL, KUMQUAT GINGER SHRUB, PINEAPPLE PUREE, MACADAMIA NUT LIQUEUR, LIME
SPICY RABBIT *2022 Devour Cocktail Contest Finalist*
PEPPER-INFUSED ABSOLUT VODKA, CARROT JUICE, SIMPLE SYRUP, CELERY BITTERS
NORTHSIDE SOUR *2022 Devour Cocktail Contest*
WOODFORD RESERVE, ORGEAT, LEMON, LIME

FEATURED WINE

SIMI CHARDONNAY, SONOMA COUNTY *\$12 Glass / \$45 Bottle*
SIMI CABERNET SAUVIGNON, SONOMA COUNTY *\$14 Glass / \$50 Bottle*