

DEVOUR *Indy*

S U M M E R F E S T

3 COURSE \$49 PRIX FIXE MENU

AUGUST 21ST - SEPTEMBER 2ND

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 EGG ROLL
WASABI HORSERADISH AIOLI, WHITE CHEDDAR, SCALLIONS, SOY JUS

SECOND COURSE *choice of*

Served with Sautéed Vegetables & Steakhouse Mashed Potatoes

FAROE ISLAND SALMON
TARRAGON & DILL BEURRE BLANC

D'ARTAGNAN CHICKEN BREAST
MAPLE BBQ GLAZE

JUMBO SEA SCALLOPS
CRISPY BACON, MAPLE-DILL CREAM

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 CHEESECAKE
TRIPLE BERRY COMPOTE, CHANTILLY CREAM

DOUBLE CHOCOLATE BROWNIE
VANILLA ICE CREAM, CHOCOLATE & CARAMEL SAUCE

FEATURED COCKTAILS

Crafted Exclusively for Devour Indy

LOVE TRIANGLE \$15 *Devour Cocktail Competition Finalist*

OLD FORESTER BOURBON, MASSENEZ PEAR LIQUEUR, PISTACHIO ORGEAT, GIFFARD GINGER, LEMON

PIT STOP \$16

HERRADURA ULTRA TEQUILA, BROWN SUGAR PEACH SYRUP, HOT HONEY, CONDENSED MILK, LEMON

PEAR PEPPER \$15

ABSOLUT PEAR VODKA, GIFFARD RHUBARB, HOT HONEY, CRANBERRY, LIME

BOTANICAL BERRY \$14

MALFY GIN, COMBIER BLACKBERRY LIQUEUR, CINNAMON-HERB SYRUP, LEMON

FEATURED WINES



WINES BY LUKE CHARDONNAY, COLUMBIA VALLEY, WA \$13/GL \$46/BTL

WINES BY LUKE RED BLEND, COLUMBIA VALLEY, WA \$15/GL \$52/BTL

WINES BY LUKE CABERNET, COLUMBIA VALLEY, WA \$15/GL \$52/BTL

Peterson's
Steaks • Seafood • Spirits