

DEVOUR *Indy* W I N T E R F E S T

## 3 COURSE \$49 PRIX FIXE MENU

JANUARY 22ND - FEBRUARY 3RD

### FIRST COURSE *choice of*

MAINE LOBSTER BISQUE  
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, 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*

DOMINICAN OLD FASHIONED \$16  
BRUGALL 1888 RUM, GIFFARD PINEAPPLE, BROWN SUGAR, CINNAMON ALL-SPICE BITTERS

LEMONADE? SHAKE IT UP! \$15  
360 LEMON VODKA, GRAND MARNIER, SIMPLE SYRUP, SUGAR RIM, ORANGE ZEST

SAGE ADVICE \$15  
BROWN BUTTER WASHED BOURBON, SAGE SIMPLE SYRUP, LEMON, ORANGE, MOLASSES BITTERS

FAIRYTALE ENDING \$16  
STRAWBERRY INFUSED BOTANIST GIN, YELLOW CHARTREUSE, GIFFARD BANANA, LEMON, BLACK WALNUT BITTERS

