



DEVOUR INDY

January 21st – February 3rd

Dinner Menu

STARTERS

(choice of)

Shaved Vegetable Salad

rocket, pomegranate seeds, baby carrots, cider vinaigrette

Seafood Gumbo

andouille sausage, crab, shrimp

Shrimp & Brie Crostini

caramelized butternut squash, dried cranberries, crisp bacon

ENTRÉES

(choice of)

Seafood Cioppino

shrimp, mussels, clams, king crab, whitefish, calamari,
white wine tomato broth

Mahi Mahi + Butternut Sauté

roasted butternut squash, rendered bacon, cider gastrique

Creole Tomato Glazed Shrimp

toasted israeli cous cous, grilled vegetables, beurre blanc

Paella de Invierno

shrimp, andouille, mussels, peas, tomato-saffron rice

Braised Short Ribs*

natural jus, whipped potatoes, seasonal vegetables

DESSERTS

(choice of)

Double Chocolate Profiterole

white chocolate mousse, dark chocolate ganache

Warm Peach Cobbler

granola crunch, vanilla bean ice cream

\$35 per person

(tax & gratuity not included)

*Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

A Suggested Gratuity of 15%-20% is customary. The amount of gratuity is always discretionary.