

Devour Indy August 20 - September 3

three-course menu; no substitutions

TASTE TOUR \$29/person

COURSE 1: SOUP

veggie bisque    or seafood bisque 

COURSE 2: SAMPLER PLATE

SEARED SESAME TUNA

Thai chili teriyaki, pineapple & crushed wasabi peas

BLACK & BLUE TENDERLOIN

signature divvy dust, bruleed gorgonzola & balsamic glaze

MINI BEER CHEESE FONDUE

soft pretzel bites

CORN CRÈME BRULÉE

jalapenos, Romano & red sea salt

AVOCADO TOAST

lime salted pepitas, roasted corn pico & crème fraiche

COURSE 3: DESSERT BITES

mud brownie, cherry bourbon, cocoa nibs & whipped cream powder sugared biscuit beignets & caramel dipping sauce

SAVOR TOUR \$29/person

 *gluten-free upon request* (substitute  bread)

COURSE 1: SOUP

veggie bisque    or seafood bisque 

COURSE 2: SAMPLER PLATE

WHIPPED FETA

grilled rustic bread, Chilean olive oil & cucumbers

PORTERHOUSE TEASERS

grilled NY strip, tenderloin, smoky sea salt & garlic butter

SIZZLIN' SHRIMP

jalapenos, bacon, blackberry bbq & signature divvy dust

BLISTERED BRUSSELS SPROUTS

red pepper flakes, pine nuts & roasted garlic

BRULÉED BRIE

black mission fig jam, apples, agave nectar & crostinis

COURSE 3: DESSERT BITES

frozen chocolate mousse with peanut butter glaze, salt & caramel classic vanilla bean creme brulée with fresh strawberries

VEGAN GLUTEN-FREE TOUR \$22/person

  

COURSE 1: SOUP

veggie bisque topped with balsamic glaze

COURSE 2: SAMPLER PLATE

EDAMAME HUMMUS

tahini & tuxedo sesames with cauliflower, carrots, zucchini & cucumbers

CASHEW 'CHEDDAR' BALL

creamy vegan cheese & baked multigrain chips

CHILE LIME QUINOA TACO

avocado mash, pepitas, mango puree, tomatoes, cabbage, cilantro microgreens & corn tortilla

BLISTERED BRUSSELS SPROUTS

red pepper flakes, pine nuts & roasted garlic

SQUASH TOTS

lavender agave Dijon dipping sauce

COURSE 3: DESSERT BITES

raspberry sorbet, liquid blackberry & fresh strawberries
vegan cheesecake, peanut butter glaze & cocoa nibs