

restaurant week

JANUARY 15TH - 22ND

**INDIGO
GRILL**

DINNER | \$30 per person

Optional Wine Pairing \$10

(tax & gratuity not included)

STARTERS

 choice of:

Little Italy Farmers Market Salad fresh greens, vegetables, fruits hand selected by Chef Deborah Scott, tossed in lime-agave herb vinaigrette gf, v

Natura Chardonnay, Casablanca, Chile

Tortilla Soup corn salsa, crème fraîche, tortilla strips

Monte Xanic Chenin/Colombard, Valle de Guadalupe, Mexico

Salt & Pepper Shrimp lime fish sauce, jalapeño tartar sauce

Ramón Bilbao Albariño, Rías Baixas, Spain

ENTRÉES

 choice of:

Hickory Smoked Pork Ribs morita-espreso glaze, indian corn pudding, shaved pear & walnut salad, cilantro vinaigrette gf*

Evodia Grenache, Catalunya, Spain

Good Things Growing indian corn pudding, roasted poblano stuffed chili, baked butternut squash with bourbon-pecan butter, honey roasted garlic, flatbread, tofu & mushroom skewer, guajillo mole gf*, v

Colonia Las Liebres Bonarda, Mendoza, Argentina

Anticucho Board pollo, pork belly & beef filet skewer, hummus trio, flatbread, pickled vegetables gf*, v*

Casa Lapostolle Cabernet Sauvignon, Colchagua, Chile

UPGRADE YOUR ENTRÉE CHOICE:

+ \$10

Baja Gold Spotted Bass lobster & roasted corn risotto cake, sautéed shrimp, fennel poblano cilantro slaw, guajillo mole gf*

Landmark Chardonnay, Sonoma

Grilled Ancho-Sesame Glazed Ahi black beans, arugula, pineapple chutney, crispy pickled ginger, fried plantain chips

Vaza "Cosecha" Rioja, Spain

Chili Azucar Bacon Wrapped Filet Mignon queso fresco stuffed chili, chipotle mash potatoes, balsamic caramelized tomatoes, blue cheese, onion rings gf*

Graffigna Malbec, Mendoza, Argentina

DESSERTS

 choice of:

Fresh Churros abuelita chocolate sauce

Bodegas Dios Baco Oloroso Sherry, Jerez, Spain

White Chocolate Cheesecake layers of cheesecake, praline crisp, blueberries gf

M. Chapoutier Banyuls, France

Chocolate Pistachio Torte raspberry sorbet gf

Graffigna Malbec, Mendoza, Argentina

gf = gluten free gf* = can be prepared gluten free v = vegetarian v* = can be prepared vegetarian

Please note: Since this is a discounted menu it cannot be combined with any other offer, coupon, discount or promotion. The Passport Dining Card cannot be applied. You may use a Cohn Restaurant Group gift card.

As of January 1, 2017, we are adding a 3% surcharge to all Guest checks to help cover the cost of Government Mandates.