

Live At The Indigo
4 Course Prix Fixe LI Wine & Spirits Pairing Dinner

Presented by Executive Chef Ralph DeLustro

TO START

Choose one

Wild Rice & Chestnut Bisque
With cognac cream

Recommended Pairing ~LiV Vodka Cocktail or Martini, Served Your Way

SECOND

Choose one

Salad
Local field greens, goat cheese crouton, port wine vinaigrette

Recommended Pairing ~2010 Bedell Cellars Taste White

ENTREE

Choose one

Chicken Roulade
Chorizo sausage wild rice stuffing, saffron cream

Seafood Stuffed Eggplant
Shrimp, scallop & crawfish stuffing, crawfish butter cream

Halibut
Potato crusted, lemon scallion Pinot Grigio beurre blanc

Double Cut Pork Chop
Maple cream, sour cream bacon mashed potato

Filet Mignon
Three peppered, blackberry compound butter, fingerling potatoes

Recommended Pairing ~2007 Castello Di Borghese Merlot

DESSERT

Choose one

Beignets
French style donut with chocolate dipping sauce

Apple Cranberry Crisp
With vanilla bean gelato

Bread Pudding
Bourbon sauce & cream anglaise

Recommended Pairing ~2007 Sparkling Pointe Brut

\$52.00 plus tax and gratuity
\$85.00 plus tax and gratuity with LI Wine & Spirits Pairings

* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



All items on this menu contain locally grown ingredients

BISTRO
72