

Indigo Grill

Valentine's Day Menu 2020

\$49.95 per person, excluding tax, gratuity & surcharge

1st Course choice of

Chef Deborah's Pipian Crusted Brie

jalapeño jelly, honey roasted garlic, guajillo mole, ciabatta

Chile en Nogada

roasted poblano pepper stuffed with queso fresco, mushrooms, cauliflower, onion, garlic, chayote, celery, cilantro pesto cream gf, v

Butternut Squash Soup

cilantro pesto, roasted corn, pepitas, crème fraiche gf

2nd Course choice of

Alderwood Plank Salmon

cucumber-dill moleto, squid ink pasta, aged white cheddar cheese gf*

Good Things Growing

blackened roasted root vegetables, baked butternut squash with bourbon-pecan butter, corn pudding, tofu & mushroom skewer, grilled zucchini, hone roasted garlic, vegetarian sope, caramelized plantain gf*, v

Marisco Paella

classic seafood paella made with camaron, white fish, squid, clams & mussels gf

Chili Azucar Bacon Wrapped Filet Mignon

chipotle mashed potatoes, caramelized balsamic tomatoes, topped with onion rings gf*

Dessert choice of

Red Velvet Cake

ricotta cheese sauce, caramel ice cream v

White Chocolate Cheesecake Tower

layers of cheesecake, praline crisp, blueberries gf, v

Housemade Churros

abuelita chocolate sauce, dulce de leche v

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

*The Passport Dining Card is not accepted on Holidays.
You may use a Cohn Restaurant Group gift card.*

A 4% surcharge will be added to all Guest checks to help cover increasing costs and in our support of the recent increases to minimum wage and benefits for our dedicated Team Members.

[\(Menu back\)](#)

Cocktails \$11

Cupid's Arrow

milagro silver, ginger beer, lime, cinnamon infused mezcal float, Red Hot candy

Love Potion

maker's mark, cranberry simple, lemon

Chocolate Kiss

absolut vanilla, godiva chocolate liqueur, crème de cocoa, cinnamon-sugar rim

Carafe to Share \$18

Red Sangria

house blend of red wine, liqueur, fresh juices

White Sangria

house blend of white wine, liqueur, fresh juices

Vino

Sparkling

Segura Viudas **Cava** 7/28

Campo Viejo **Cava Rose** 8/32

Blanco

Daou **Chardonnay** 11/44

Landmark **Chardonnay** 13/52

Maravento **Pinot Grigio** 7/28

Eroica **Riesling** 12/48

Kim Crawford **Sauvignon Blanc** 11/44

Tinto

10 Span **Cabernet Sauvignon** 8/32

Edge **Cabernet Sauvignon** 14/56

Graffigna **Malbec** 8/32

Greystone **Merlot** 8/32

Kenwood **Pinot Noir** 12/48

Daou "Pessimist" **Red Blend** 12/48

Rose

Marqués De Cáceres **Rioja Rosé** 8/32

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