

Indigo Grill

New Year's Eve 2019-2020

3-course dinner + champagne toast • 5 to 11pm

\$59.95 per person excluding tax, gratuity & surcharge

Amuse Bouche

Molotes de Oaxaca petite masa croquette filled with shrimp, queso, & black beans, topped with shredded lettuce, cotija, & spicy tomatillo salsa

1st Course choice of

Roasted Butternut Squash Soup cilantro pesto, roasted corn, pepitas, crème fraîche gf, v

Grilled Romaine fried capers, roasted red bells, parmesan crisp, fig jam, chipotle-anchovy crème gf

Pipian Crusted Brie jalapeño jelly, honey roasted garlic, guajillo mole, ciabatta v

2nd Course choice of

Roasted Pipian Chicken chicken breast & thigh, arroz rojo, pinto beans, cheese sopes gf

Good Things Growing blackened roasted root vegetables, cheddar stuffed poblano pepper, corn pudding, tofu & mushroom skewer, grilled zucchini, honey roasted garlic, vegetarian sope, caramelized plantain gf*, v

Indigo Grill Local Catch risotto cake, fennel-poblano cilantro slaw, guajillo mole gf*

Wild Blueberry-Lacquered Rack of Lamb roasted fennel potato, haricots verts, caraway marmalade gf

Dessert choice of

Housemade Churros abuelita chocolate sauce, dulce de leche

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

Potted Brownie caramelized plantain ice cream

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

The Passport Dining Card is not accepted on Holidays.

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)

INDIGO GRILL

Segura Viudas Cava, Spain

crisp, stone fruit aromas with a medium body & refreshing finish
gl \$7 | btl \$28

Campo Viejo Cava Rose, Spain

sparkling pink color, pleasant & powerful on the nose with a strong presence of ripe red berries
gl \$8 | btl \$32

Voveti Prosecco, Veneto, Italy

crisp, racy prosecco yet light & airy on the palate
gl \$9 | btl \$36

Bleasdale Sparkling Shiraz, Langhorne Creek, Australia

unique selection, juicy blackberry fruit with a deep purple color, try with chocolate
gl \$10 | btl \$40

Gloria Ferrer Sparkling Brut, Sonoma, California

delicate pear & floral notes with persistent effervescence & an effortless finish
gl \$10 | btl \$40

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