

Indigo Grill

Beginnings

Roasted Butternut Squash Soup \$8.95 (cup \$6.95)
cilantro pesto, roasted corn, beet puree, creme fraise

Tortilla Soup \$7.95 (with chicken \$8.95)
corn salsa, creme fraiche & tortilla strips

Grilled Romaine \$8.95
fried capers, parmesan crisp, chipotle-anchovy creme, fig jam, flatbread

Arugula, Frissee and Radicchio \$9.95
cotija stuffed dates wrapped in applewood smoked bacon, prickly pear vinaigrette

Stacked Beet Salad \$9.95
orange segments, shaved fennel, lime-caraway dressing, dried beet chips

Spinach Salad \$9.95
roasted spaghetti squash, roasted pepitas, corn fritters, toasted garlic chips, caramelized orange-pasilla dressing

Scallop & Shrimp Ceviche \$13.95
cured in lemon juice, cucumber pico de gallo

Oven Roasted Mussels and Clams \$14.95
rajas, chipotle mojo, parmesan-scallion flatbread

Vera Cruz Maize Tamale \$12.95
topped with shrimp, garlic, butter and white wine sauce, guajillo rajas

Pipian Crusted Brie \$13.95
jalapeno jelly, honey roasted garlic, grilled nopales, mole negro, scallion flatbread

Mezcal Smoked Salmon Bruschetta \$12.95
capers, red onion & caraway marmalade, dill cream cheese, pepitas, sun-dried tomatoes, pico de gallo, dill moleto

Carne Asada Nachos \$14.95
corn tortillas, oaxacan cheeses, pico de gallo, guacamole, chipotle creme fraiche

Sunset Offerings

Jalapeno-Cilantro Pappardelle \$19.95
prawns, roasted pineapple, red bells, chile butter & rajas

Wild Mushroom Fettuccini \$18.95
roasted bell pepper pasta, leek and fennel cream sauce, sauteed spinach, hazelnute, cotija cheese

Good Things Growing \$19.95

Indian corn pudding, baked whole butternut squash with bourbon-pecan butter, caramelized plantain, honey roasted garlic, flatbread, pipan tofu with mole negro

Pecan-Crusted Rainbow Trout \$22.95

roasted corn salsa, caramelized orange-pasilla beurre blanc, oven roasted potatoes

Alderwood Plank Salmon \$24.95

cucumber-dill moleto, flatbread, squid ink pasta & smoked aged farmer's cheese

Roasted Whole Striped Bass \$24.95

citrus pibil broth, oven-fired root vegetables

Pipian-Rojo Chicken Breast \$21.95

smoked bacon, goat cheese, cranberries & arugula, with grilled polenta cakes & spaghetti squash

Woodstone Roasted Free Range Chicken \$22.95

with ranchero sauce, chile black beans, avocado and rice

Hickory & Apple Smoked Pork Ribs \$24.95

morita-kahlua glaze, indian corn pudding, shaved pear & walnut salad with cilantro vinaigrette

Pork Porterhouse \$26.95

with chipotle mash, orange kiwi salad & balsamic glaze

Wild Blueberry-Laquered Rack of Lamb \$31.95

roasted fennel potato & wild leafy vegetables, pickled onions & red onion-caraway marmalade

Mojo Bone-in Rib Eye \$29.95

topped with honey roasted garlic & spicy corn relish, tamale with mole negro, pipian rojo and butternut squash with bourbon-walnut butter

Flat Iron Chimichurri \$28.95

pico de gallo, black beans, cilantro vinaigrette salad, chili honey glazed quesadilla

Sobre Mesa

Coconut Creme Brulee \$8.95

and pot de creme - add a glass of Biandy's 5 year Malmsey Madeira \$12.95

Fire and Ice (to share) \$12.95

flaming meringue covered fire cake, chocolate mint ice cream - add a glass of Taylor Fladgate 10 year Tawny Porto \$19.95

Indian Bread Pudding \$9.95

sundried cranberries, dates, granny smith apples, figs, wojapi blueberries and warm caramel \$9.95

Roasted Plantain Cheesecake Flautas \$8.95

firewater dipping sauce - add a glass of Cockburn's Special Reserve Porto \$13.95

Lemon Poppy Seed Shortcake \$9.95

fresh strawberries, strawberry sorbet & chantilly cream

Chocolate Pistachio Torte \$9.95

raspberry sorbet - add a glass of Warre's Warrior Special Reserve Porto \$13.95

Chocolate Caueta Vulcan \$9.95

warm liquid chocolate center, caramel ice cream - add a glass of Graham's "Six Grapes" Reserve Porto \$14.95

Rainforest Sorbet Assortment \$7.95

chef's daily selection

Dessert Flight (to share) \$16.95

three of chef's selections