



DEVOUR MENU

\$35 per person

one selection for each course

FIRST COURSE

Indiana Corn Bisque

East Street Salad vg gf

Mixed Greens / Fennel / Acorn Squash / Honeycrisp Apple /
Spicy Pecan / Champagne Vinaigrette

SECOND COURSE

Farro Rice vg gf

Roasted Rainbow Carrot / Roasted Cauliflower / Goat Cheese /
Balsamic Reduction

Walleye

Dirty Rice / Mango Salsa / House Chorizo / Zesty Aioli

Roasted Half Chicken

Yukon Potato Purée / Brussels Sprouts / Pork Belly / Fennel /
Lemon-Caper Beurre Blanc

Ribeye*

Rock Shrimp and Brussels Sprouts Fundido / Cherry Tomato /
Oyster Mushroom

THIRD COURSE

Chocolate Terrine

Chocolate Graham Cracker / Ganache / Blackberry Sauce /
Black Raspberry Cheesecake Ice Cream

Carrot Cake

Cream Cheese Frosting / Walnuts / Citrus-Honey Drizzle / Mint

vg – vegetarian | gf – gluten-free

*consuming raw or undercooked food may result in foodborne illness

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