

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

DEVOUR INDY WINTERFEST 2023

JANUARY 23 – FEBRUARY 5, 2023

\$55 PER PERSON *Does not include tax and gratuity.*

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

WHITE TRUFFLE CAVIAR DEVILED EGGS

ENTRÉE *Choice of:*

CRAB CAKES

Corn Emulsion, Roasted Tomatoes, Haricot Verts, Toasted Garlic

WINE PAIRING: *Chardonnay, Francis Ford Coppola, "Director's Cut," Russian River Valley, California, 2021 \$16*

TERIYAKI SALMON Shiitake Sticky Rice, Soy Butter Sauce

WINE PAIRING: *Pinot Noir, "Meiomi," Sonoma Valley, California 2021 \$17*

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette

WINE PAIRING: *Sauvignon Blanc, Kim Crawford, Marlborough, 2022 \$15*

8 OZ FILET *\$5 Upcharge*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

WINE PAIRING: *Red Blend, Austin Hope, "Quest," Paso Robles, California, 2021 \$14*

ACCESSORIES

BERNAISE SAUCE \$8

BLACK TRUFFLE BUTTER \$9

AU POIVRE \$8

BLUE CHEESE CRUST \$7

OSCAR STYLE \$13

GARLIC SHRIMP SCAMPI \$17

DESSERT *Choice of:*

SORBET OR ICE CREAM Chef's Seasonal Selection, Almond Cookie

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup