

Indigo Room

Beyond the Plate: Farm-Fresh Flavors & Community Gatherings

Bread

Corn Pone Bread 9

Prairie Breeze corncakes fried in bacon fat, sorghum butter

House made Sourdough Boule 9

whole wheat sourdough loaf, homemade lavender butter, and Pinot Noir jam

Spanish Sweet Milk Bread 9

sweet milk bread, Calabrian pepper pimento cheese spread

Pasta

Tagliatelle 16

house made pasta, porcini and italian sausage ragu

Ravioli 18

spinach and ricotta stuffed ravioli, lemon thyme butter

Farfalle 14

butterfly pasta, parmesan cream sauce, peas

Large Plates

Amana Ribeye 50

12 oz Amana ribeye, roasted carrots, pearl onions, red wine demi-glaze

Amana Filet 62

8 oz Amana filet mignon, potato pave, horseradish demi glaze

Artic Char Medallions 35

two artic char medallions, grilled bok chow, onion caper salsa

Roast Chicken 30

1/2 roasted chicken, rosemary white bean puree, tomato relish

Small Plates

Farro and Carrot Salad with Whipped Ricotta 14

roasted rainbow carrots, farro, pistachio, apricots, red onion, ricotta cheese (veg)

Winter Squash Ribbon Salad Pancetta Dressing 14

butternut squash ribbons, dried cranberries, scallions, walnuts, pancetta brown butter

Shrimp and Bay Scallop and Chorizo in broth 16

shrimp, bay scallop, chorizo, dashi, side salad harvest bread

Bacon Onion Tart 12

warm baked tart filled with bacon, caramelized onion, eggs

Hummus Plate 14

hummus, cucumber, carrot, bell pepper, cherry tomato, garlic naan

Potato Leek Soup with Roast Duck 9

classic creamy soup, roasted duck thigh

Pork Rillete 10

classic roasted pork spread, cherry mustard, assorted pickles, baguette

Duck Confit 14

confit duck, mixed greens, mustard vinaigrette, fried potato

Large Plates

Duroc Pork Chop 30

16 oz pork chop, roasted root vegetables, pancetta jus lie

Lamb Chops 35

grilled lamb chops, farro, mint chimichurri

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