



Welcome to indebleu! Our cuisine is an exciting blend of Modern American cooking with exotic spices. Each dish is sent out as it is prepared to encourage sharing and exploration of the menu. Thank you for dining with us and we welcome your feedback.

SMALLER PLATES

Soup of the Moment 8

ask your server for the chef's daily offering

Wild Mushroom Dosa 9

lentil crepe, saffron pea coulis, manchego cheese, smoked paprika

Tandoori Shrimp Caesar 13

spicy lentil crisps, romaine hearts, labneh
... without shrimp 7

Raspberry Point Oysters 13

½ dozen, tropical fruit salad, blood orange vinaigrette

Crab Cake 12

jumbo lump crab, curried cole slaw, sherry shallot glaze

Caper Crusted Diver Scallops 13

spice roasted cauliflower, 'citronelle' curry, black pepper raisin puree

Maine Mussels 12

butternut squash & chili 'bisque', garlic crouton

Ahi Tartar 14

sweet pepper mousse, jalapeno raita, papadom

Duck & Baby 'Rocket' Salad 12

baby arugula, duck confit, spiced cashews, sherry dressing, mascarpone stuffed dates
... without duck 8

Seared Foie Gras 15

figs, chocolate, star anise port wine reduction, citrus & pistachio brulée

PRE-EVENT MENU (5:30 pm - 7:00 pm)... \$30

Choice of One: Soup of the Moment, Caesar Salad, Arugula Salad or Scallop

Choice of One: Tofu "Tindaloo", Ravioli, Salmon or Hanger Steak

Choice of One: Trio of Sorbet, Ice Cream or Mango mousse

An automatic gratuity of 20% will be added to parties of 6 or more.
We ask that parties of 5 or more do not request more than 2 separate checks.
Thank you for your understanding.



LARGER PLATES

Tofu Tindaloo 16

szechuan peppercorn, bell pepper, spring onion, tomato confit, basmati rice

Ravioli 18

turmeric dill pasta, paneer stuffed, rapini, tomato fenugreek sauce

Yellow Fin Tuna 22

coriander crust, cauliflower 'couscous', olive & date chutney, pickled red onion

Halibut 26

coconut milk poached, salsify spinach sauté, preserved lemon, black truffle reduction

Salmon 22

potato crust, wild mushroom & asparagus stir fry, ginger enochi sauce

Lobster m.p.

ginger pickle beurre blanc, cardamom yoghurt, carrots & sweet peas

Chicken 20

apricot and pistachio stuffed roulade, baby bok choy, preserved lemon & fine herb jus

Pekin Duck 26

rare breast, butternut confit, leg meat & cashew chili relleno, vermouth basil cream

Beef Tenderloin 32

saffron and chili rubbed, lobster butter, roasted garlic potato puree, broccoli rabe

Lamb Chops 17/30

thai basil crusted, glazed chinese eggplant, smoked bell pepper coulis

Hanger Steak 24

pho marinated and grilled, cilantro sauce, carrot sesame salad

SIDES 5

roasted baby bok choy
stewed green lentils
buttered mint peas
steamed basmati rice
string bean tindaloo

glazed chinese eggplant
sautéed broccoli rabe
spice roasted cauliflower
hand-cut "butter" fries
mushroom asparagus stir fry

Bento Box 'Thali' (your selection of any five sides) **20**

CHEF'S FIVE COURSE TASTING - \$65

To ensure proper execution, the Chef prefers to serve the Tasting Menu to all guests seated at a table (no a la carte orders).

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Executive Chef Michael Hartzler