

Indigo appeals to all ages, appetites

Susan M. Botich Best Bets

Lori Baxter saw a need in the Minden area for a fun place for people of all ages and all appetites to come together to eat, drink and be merry. So, in July 2007, Baxter started up the [Indigo Restaurant](#) and Bar in Minden.

"I started the Indigo because I am passionate about food, I'm an entrepreneur and I love people," Baxter said. "The Indigo joins all my loves ? good food that is eclectic, business and people."

The Indigo is "the place to mix," she said. "We appeal to all ages, from teens to whatever age."

The Indigo's manager, Jason Dorn, has worked in the food service industry for 18 years, most recently at the Grand Sierra Resort and Casino in Reno.

"My other half and I decided we wanted to move to a smaller community," Dorn said. "What attracted me to the Indigo is that it is very unique for the Carson Valley. It is unparalleled for the Minden-Gardnerville area. The Indigo has the quality of the big city without the high prices."

The Indigo's décor combines "uptown" with a relaxed atmosphere. Tables are set with black and white accents against soft tones of grays and pastels. The variety of the menu reflects the merging of different tastes.

"We are very eclectic in what our menu offers," Baxter said. "If someone has special dietary concerns ? such as a diabetic, vegetarian, vegan or anyone with a special dietary need ? and if it's not already on our menu, our chef, Larry Lawrence, will be happy to whip up something especially for them."

The Indigo's menu features "small plates" along with its full-sized dinners.

"Some people want to eat out but don't want the full meal with all the side dishes and salad," she said. "It's just too much. What a 'small plates' restaurant means is that we offer a varied menu with lots of appetizers, salads, fondues and specialty items."

Small-plate favorites, ranging from \$4 to \$13, include Buffalo wings, stuffed mushrooms quattro, oysters on the half-shell, Indigo crab cakes and bacon-wrapped grilled sea scallops, as well as fondues.

Large plates include butternut squash ravioli, chicken cordon bleu, grilled salmon, ahi, mahi mahi and Larry's Drunken Short Ribs.

Sunday brunch offers pancakes, crepes, filet Benedict and various omelets and egg dishes, as well as lunch items such as shrimp-avocado quesadillas and chicken Parmesan with linguine.

Diners have the option of table seating in the Indigo's open dining room or upholstered booth seating along the wall. The full bar is set in the middle of the restaurant, and it serves a variety of domestic and imported beers and wines, as well as specialty drinks.

"The Indigo Skytini martini ? a mix of blueberry vodka, blueberry juice, lime juice, served up ? is one of our patrons' favorites," Baxter said. "Another popular drink is the Centerfold Martini, a mix of pear vodka, guava juice, Triple Sec, lime juice, served up."

During happy hour, patrons can enjoy most beers for \$2 each. House wines are \$3, and specialty well martinis are \$5. A complimentary Chef's Choice bar appetizer comes with drink orders.

Thursday night is Open Mike Night at the Indigo, with the music starting at 8:30 p.m.

"Anyone may come and play," Baxter said. "We provide the sound system, drums, keyboards and all the basic gear."

The Indigo has scheduled live music every Friday night and, occasionally, on Saturday night.

"We want to establish a regular weekly jazz night, too," Dorn said. "The community needs something like this. The Indigo is not only about the great food we offer, but the entertainment as well."

Parties of up to 50 people can be accommodated in the restaurant's side section. Patrons are asked to call ahead for large parties.

Susan M. Botich is a freelance writer.

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The Indigo Restaurant and Bar serves a seared Ahi tuna topped with grilled prawns in a mild cayenne cream sauce.