

first

poached **pear**, speck, candied pecan, blue cheese, champagne vinaigrette
or

sweet n' sour **apple**, celery, walnut raisin toast, honey buttermilk vinaigrette
or

fall **greens**, sunflower seed granola, goat cheese, warm bacon sherry vinaigrette

second

torchon of **foie gras**, spiced plum mostarda, bourbon cream, pecan, brioche
or

thanes roasted **potato** soup, bobs 47, cheddar, leek, fried corn
or

troffie, lump **crab**, garlic cream, chili, herbed crumb

third

diver **scallops**, heirloom peppers, rock shrimp, curried tomato, crispy rice
or

fried lake **perch**, pole beans, sweet onion, squash, thyme butter
or

walleye, pearl onion, grapefruit, bacon, tomato, whipped olive oil

fourth

duroc **pork**, heirloom beans, onion petals, bacon, house sausage
or

duo of **vintage beef**, braised kale, oyster mushrooms, horseradish potato
or

crispy campo lindo **hen**, baby limas, okra, brodo, anson mills grits



september 2011

colby & megan garrelts
jeremy lamb
bill espicueta

fifth

spiced pudding cake, **pumpkin** seed praline, butterscotch, boulevard stout foam
or

buttered **apple**, pecan, rum soaked raisins, cream, toasted cinnamon
or

toasted brioche, concord **grape** sorbet, concord grape jam, peanut butter
or

bittersweet **chocolate** sponge, blackberry jam, lemon ricotta ice cream, cocoa nib
or

our selection of **artisan cheese** with accoutrements

three courses – **sixty dollars**
wine pairings - twenty five dollars

five courses – **seventy dollars**
wine pairings - thirty five dollars

ten courses – **one hundred dollars**
wine pairings - sixty dollars

ala carte available on all menu items



september 2011
colby & megan garrelts
jeremy lamb
bill espiricueta

20% gratuity added to parties of 6 or more

in consideration of other guests, no cellular phone use please

according to the kansas city health department, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness