



10561 Mission Rd. Leawood, KS (913) 648-7639

***LRCC Wine Dinner***  
***Tuesday, March 9<sup>th</sup> at 7 pm***

*We are honored to welcome Kevin O'Connor,  
co-proprietor of LRCC wines in California.*

*1<sup>st</sup> Course*

***House Smoked Salmon***

*curry poached egg, celery chips and house made pita*  
*"Sonoma Coast" Chardonnay 2008*

*2<sup>nd</sup> Course*

***Seared Sea Scallop***

*blood orange-celeriac puree and fennel apple compote*  
*"Demuth Vineyard" Chardonnay 2007*

*3<sup>rd</sup> Course*

***Crispy Berkshire Pork Belly***

*black bean sauce, huitlacoche, micro cilantro*  
*and pickled onion*

*"Klindt Vineyard" Pinot Noir 2007*

***Berkshire Pork Shoulder***

*braised pork shoulder rilette with grilled grape gastrique and rosemary potatoes lyonnaise*

*"Carneros" Pinot Noir 2007*

*4<sup>th</sup> Course*

***Fallegio Flan***

*blueberry marmalade, duck prosciutto*  
*and cinnamon sugar flatbread*

*Indica blend 2007*

*Chef de Cuisine: Brandon Winn*

*\$75 per person plus tax and gratuity*

*Reservations requested.*