

Kansas City Restaurant Week
January 20-29th, 2012

10% of the sales from these menu items will benefit
Harvester's -the community food network

Lunch: Two courses for \$15

First

(choice of)

Mixed greens, roasted beets, cucumber, citrus-tarragon vinaigrette, toasted nuts and grana padano

Soup of the day

Second

(choice of)

Crisp braised pork shoulder with creamy polenta, brussels sprouts, local mushrooms
and porcini reduction

Seared sea scallops with sweet potato puree, sautéed spinach, bacon and mustard vinaigrette

Quiche of the day with a homemade flaky crust and served fresh fruit

Dinner: Three courses for \$30

First

(choice of)

Spinach salad, duck confit, Belgian endive, Maytag bleu cheese and brown butter vinaigrette

Crisp fresh calamari, grilled lemon and herb salt cod aioli

Soup of the day

Gnocchi: house made potato gnocchi, bacon lardons, onions, mushrooms, grana padano and E.V.O.O

Second

(choice of)

Pork

crisp braised pork shoulder with creamy polenta, brussels sprouts, local mushrooms and porcini reduction

Scallops

seared sea scallops, butternut squash puree, creamy leeks, bacon and apple cider reduction

Mushroom Strudel

mushrooms, caramelized onions and goat cheese in puff pastry, sauteed chard, celeriac cream and remoulade

Third

(choice of)

Goat cheese beignets, caramel soup and whipped cream

Chocolate terrine, tart cherry sauce, spiced pistachios
and semifreddo