

Winter Dinner Menu

Wednesday, March 10, 2010

Champagne & Caviar *1/8 ounce Osetra Royal Galilee Malossal Caviar & three ounce glass of Laurent Perrier Brut L-P NV (additional \$15 per person)*
Cauliflower Soup *mustard croutons and micro greens*
"Soubise" Risotto *mulled apple cider, duck confit and chestnuts*
Berkshire Pork Dumpling *hedgehog mushroom, smoked apple and bok choy*
House Cured Prosciutto *poached fennel and blood orange*
Seared Hudson Valley Foie Gras *pain d'epice, ginger, sultana raisins*
with two ounce glass of Dorigo Picolit 'Passito', Friuli DOCG 2007 (additional \$12 per person)

Baby Spinach *cream cheese, smoke, elements of Worcestershire sauce*
Mâche and Belgian Endive *butternut squash, Asian pear, cider and black peppercorn*
Poached Skate *coco butter, pea tendrils, caviar and Buddha Hand*

Steelhead Trout *bok choy, coconut, Japanese eggplant and red curry*
Wild Chatham Cod *chanterelle mushrooms, espelette pepper and fingerling potato chips*
Dayboat Scallop *carrot, wild rice and hazelnut velouté*

Free Range Pheasant *bacon, fig and coco bean*
South Texas Antelope *quince, toasted barley, salsify and manchego*
Vintage Beef Rib "Eye" *(additional \$8 per person) Danish blue cheese, smoked bacon, Worcestershire hollandaise*
Le Quebecois Veal Cheeks *quinoa, endive and blood orange*
Vintage Côte de Boeuf *(additional \$20 for two or more; additional \$30 for one)*
taleggio potato rösti and cauliflower almond gratin

Fait Gras, Whipped Taleggio, and Creamy Sexy Blue
selection of farmhouse and artisanal cheeses

Smokey Chocolate Mousse *caramel powder, bacon brittle, chocolate micro-sponge and burnt sugar gelato*
"German Chocolate" Cheesecake *cocoa-pecan doughnut, coconut milk gel, pecan croquant and coconut sorbet*
"Bananas Foster" Tart *caramelized banana, banana cake, brown sugar streusel and malted-rum gelato*
"Mont Blanc" Vacherin *chestnut mousse, vanilla meringue, chestnut fritter and sweet cream sherbet*
Frozen "Nougat" *marcona almond dacquoise, nougat parfait, hole-y honey and pistachio ice cream*
Lemon Poppy Seed Cake *lemon curd, butter cake, crispy pudding and lemon~poppy sherbet*
Housemade Sorbets *apricot~vanilla, tequila~lime and sour cherry with warm ginger sugar doughnuts*
Butterscotch Strudel Flambé *apples, local organic pecans, sugared puff pastry and cinnamon toast ice cream*
(additional \$6 per person)

3 courses \$55 4 courses \$65 5 courses \$75 6 courses \$83 7 courses \$90 8 courses \$97 9 courses \$104
additional courses \$7
all courses per person pricing

▲ *Consuming raw or undercooked foods may increase your risk of foodborne illness.*
Taxes and gratuities are not included

Executive Chef Debbie Gold
James Beard Foundation Best Chef: Midwest 1999
Pastry Chef Nick Wesemann
www.TheAmericanKC.com