

# Winter Dinner Menu

Monday, March 15, 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** *cocoa 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)*

*Applewood grilled, spring onions and handmade ricotta cavatelli*

***Bittersweet Dairy's Evangeline, Lazy Lady Fil-A-Buster 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** *mango~vanilla, strawberry~tarragon and lychee 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](http://www.TheAmericanKC.com)