



Restaurant Week 2022



Thank you for joining us this year for Kansas City Restaurant Week. Please be aware that 10% of the proceeds from each meal will be donated to our 2022 community partner, the Guadalupe Centers. Thank you for your support.

Please choose one item per category to build your three course menu for \$45 per person.

Course One

*Endive & Spinach Salad
walnut, tarragon, champagne*

Or

*Heirloom Squash Soup
crème fraiche, sage, jalapeno*

Or

*White Cheddar Rillettes
cameo apple, brioche toast*

Course Two

*Garlic & Chickpea Panisse
broccolini, oyster mushroom, hazelnut, romesco*

Or

*Maine Diver Scallop
fennel, mushroom, collard greens, chorizo, rice gritz*

Or

*Campo Lindo Chicken
green curry, turnip, squash, cranberry beans, pork*

Or

*Berkshire Pork Shoulder
bok choy, farro verde, prune, shiitake*

Course Three

*Dark Chocolate Mousse Cake
sesame, miso*

Or

*Coconut Rice Pudding
pistachio, orange, honey*

Or

*Ice Creams & Sorbets
two scoops of our seasonal assortments*

EXECUTIVE CHEF BRANDON BRUMBACK
DIRECTOR OF F&B TAYLOR TANTILLO
CHEF DE CUISINE JOEY ATTWATER
SOUS CHEF JOHN KENNEDY
PASTRY CHEF TIA THROCKMORTON



Due to the format of our menu and the limited availability of certain ingredients, we may be unable to accommodate to some dietary restrictions, aversions or preferences.



**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase risk of medical conditions*