

# Winter Dinner Menu

Tuesday, March 09, 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*

**Sable Fish** *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**  
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