

Summer Dinner Menu

Thursday, July 29, 2010

Champagne & Caviar *1/8 ounce Osetra Prime Galilee Malossal Caviar & three ounce glass of Laurent Perrier Brut L-P NV (additional \$20 per person)*

Smoked Tomato Soup *olive oil croutons, basil*

Dayboat Scallop *fennel, honeydew, lavender*

Braised Pork Belly *King Trumpet mushroom, potato, creamed peas*

Campo Lindo 63° Egg *porcini, summer truffle, rice pudding*

Torchon of Hudson Valley Foie Gras *coco, kumquat, rye
with two ounce glass of Picolit (additional \$12 per person)*

Watercress *pistachio, bing cherries, compressed peaches*

Baby Spinach *pulled mozzarella, pecans, La Quercia Coppa*

Organic Beet *crispy greens, English peas, olive oil*

Sockeye Salmon *bulgur wheat, succotash, popcorn, red eye gravy*

Yellow Fin Tuna *cucumber, puffed rice, nuoc cham*

Alaskan Halibut *cauliflower, Beau Soleil mushrooms, marble potatoes, malt*

Campo Lindo Chicken Breast *potato gnocchi, zucchini, squash blossom, sauce vierge*

Duck Breast *turnips, pickled blueberries, pumpernickel jus*

Berkshire Pork Tenderloin *masa, cilantro, charred pineapple*

Dry Aged Rib "Eye" *French onion broth, fingerling potatoes, Musser's aged cheddar
(additional \$8 per person)*

Dry Aged Piedmontese Côte de Boeuf *applewood grilled, Good Acres tomato salad, chitarra pasta, bagna caulda
(additional \$30 for two or more; additional \$40 for one)*

Bittersweet Dairy's Goat Feta, Cato Corner Despearado, Sweet Grass Asher Blue
selection of farmhouse and artisanal cheeses

Choco-Corn Crunch *bittersweet ganache, cocoa kettle corn, hazelnut torte, corn sherbet*

"Black Forest Cake" *chocolate-kirsch sponge, torched cherries, milk chocolate cremaux, iced sweet cream*

Good Humor® "Blackberry Buckle" *mascarpone parfait, berry boba, angel food cake, blackberry sorbet*

Passion Pain Perdue *peppered strawberries, passion fruit crunch, strawberry fizz, maple~brown butter gelato*

Grilled "Peach Melba" *raspberry parfait, peach custard, vanilla micro-sponge, peach~buttermilk sorbet*

Lemon Poppy Seed Cake *lemon curd, butter cake, crispy pudding, lemon~poppy sherbet*

Housemade Sorbets *coconut, mango~vanilla, blueberry~tarragon, warm malted milk doughnuts*

Berries & Cream Flambé *elderflower liquor, pecans, ricotta-cornmeal crêpe gâteau, sour cream gelato*

3 Courses \$55 4 Courses \$65 5 Courses \$75 6 Courses \$83 7 Courses \$90 8 Courses \$97 9 Courses \$104

▲ *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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