



New Year's Eve  
Monday, December 31

Celebrate the end of 2018 with our 7-course dinner in the dining room or ala carte menu in the bar!

\$175 per person  
\$90 optional wine pairings  
Sales tax & gratuity not included

Reservations are limited and required for the dining room menu. A credit card number is required with each reservation and cancellations must be made 48 hours before 12/31 to avoid a \$175 charge per person.

For reservations please call 816.561.1101 or make your reservations through our website.

## Dining Room Menu:

### Amuse

Mushroom & Uni Chawanmushi

### 1st Course

Parsnip Soup, Fermented Apple, Scallop & Blood Orange Ceviche, Dill  
Domaine Pernot, Bourgogne Blanc, Burgundy, France 2016

### 2nd Course

Foie Gras Crepe Cake, Quince, Espresso  
Chateau Doisy-Vedrines, Sauternes, Bordeaux, France 1999

### 3rd Course

Truffle Ravioli All'uovo, Fresh Egg Yolk, Parmesan  
Villadoria, Barbaresco, Piedmont, Italy 2010

### 4th Course

King Crab Leg, Roasted Corn & Leeks, Crème Fraiche, Shellfish Bisque  
J.J. Prum, Riesling, Graacher Himmelreich, Kabinett, Mosel, Germany 2016

### 5th Course

Roasted Strip Loin, Pommes Puree, Brocolini, Sweet Bread Croutons, Black Truffle Jus  
Trefethen Cabernet Sauvignon, Napa Valley, CA 2014

### 6th Course

Brebirousse D'Argental Sheep Milk, Cauliflower Veloute, Prosciutto  
Lustau, Oloroso, "Don Nuno," Sherry, Jerez, Spain NV

### 7th Course

Crispy Chocolate Tahini Cake, Black Sesame Lace, Quince Sorbet  
Thierry Tissot, Bugey-Cerdon, Jura, France NV