



On March 15th 2019, Bluestem celebrates 15 years of culinary excellence in Kansas City with a collaborative fifteen-course tasting menu featuring the alumni chefs & hospitality team from 2004-present!

This March chefs Megan and Colby Garrelts will toast to Bluestem's 15th anniversary with an incredible celebration and fifteen-course tasting menu.

The evening begins at 6pm with a reception featuring passed appetizers from the chefs at Rye restaurant (Kansas City, MO & Leawood, KS), cocktails from the former bar managers (Van Zarr, Andrew Olsen, Jake Ortner, and presently Lazer Avery), and live music from Mark Lowery & company. Following the reception guests will be seated in the dining room to enjoy a tasting menu with one course for every year! The chefs have invited back all the savory & pastry chefs that have worked alongside the Garrelts' from 2004 to present. Each chef will create a course for the menu and our alumni front of the house managers & sommeliers (Jeremy Lamb, Jeff Cambiano, and presently Taylor Tantillo) will pair wines for the dinner.

This fifteen-course dinner is \$275 per person, all inclusive. In addition to the ticket price guests will receive a complimentary celebration package featuring *bluestem, the cookbook*, handmade macarons, and a 375ml bottle of Champagne. The celebration package is one per couple or single diner only. This is a ticketed event and seats are limited. Guests may purchase tickets through the following link on Tock; <https://www.exploretock.com/bluestem>

Reception

Cocktails & bubbles with passed appetizers from Rye

Menu:

1st

slow poached golden beet, smoked jus / *Colby Garrelts '04*
wine to pair

2nd

cabbage and potato salad, apples, smoked peppers / *Dave Crum '04*

3rd

cold smoked scallop, brown butter, yuzu, green apple, pink peppercorn / *Bill Espiricueta '04*
wine to pair

4th

hazelnut “gazpacho” pickled grapes, meyer lemon, asparagus / *Laura Comer '05*
wine to pair

5th

foie gras torchon, benne seed pain perdu, blood orange, marcona almond / *John Brogan '08*
wine to pair

6th

farro verde, criminis, shaved coppa, citrus chimichurri, pea blossoms / *Ryan Williams '10*
wine to pair

7th

clams, pepper oil, broth of thane palmberg's leeks / *Joe West '06*

8th

grilled yellowtail hamachi, pickled spring vegetables, garden herbs / *Andrew Longres '13*
wine to pair

9th

seared sweetbreads, glazed heirloom barley, brussels sprout slaw, mustard jus / *Josh Walker '15*
wine to pair

10th

dry aged kansas city strip beef, sunchoke, robiola / *Colby Garrelts '04*

11th

stuffed mozzarella, truffle brioche, roasted grapes, brunost, french onion jus / *Kelly Conwell '11*
wine to pair

12th

calamansi sherbet, coconut meringue / *Jessica Armstrong '15*
wine to pair

13th

white coffee panna cotta, passionfruit / *Lyndsi Craft '11*

14th

milk chocolate semifreddo, roasted banana cream, white sesame toffee, / *Megan Garrelts '04*
wine to pair

15th

kate weiser chocolates / *Kate Weiser '08*