



Menus as of April 16, 2009

**Great Plains Cattle Company** – Braised Veal Cheeks with Potato Hash and Parsnip Puree

**Amerisports Brew Pub** – Brazilian Metagueta Chicken, Farofa, Black Bean Salsa

**Pearl's Oyster Bar** – Mojito Scallops with Crabmeat Brandade, Five Spice Pork Belly with Ginger Glaze

**Andre's Confiserie Suisse** – Truffles, Chocolate Almonds, Petit Four, Almond Macaroons

**Argosy Casino Hotel & Spa** – Gourmet Desserts

**Bonterra Catering** – Cream of Tomato and Basil Soup with Grilled Cheese Crostini

**Bristol Seafood Grill** – Shrimp Scampi, Carrot Cake

**Emery Bird Thayer Restaurant** – Chilled Smoked Lamb Chops with Spring Vegetable Salad

**Em Chamas Brazilian Grill** – Medallions of Beef wrapped in Bacon, Marinated Chicken Drumettes

**J Gilberts Wood Fired Steaks & Seafood** – Blackened Tenderloin Medallions over Chipotle White Cheddar Mashed Potatoes with Red Wine Reduction, New York Style Cheesecake

**Lidia's Kansas City** – Prosciutto topped Bruschetta with Asparagus, Scallion and Egg Salad

**McCormick & Schmick's Seafood Restaurant** – Cocktail Shrimp, Smoked Salmon Dip, Crab Salad on cucumber rounds with Mini Crème Brulee

**Milano** – Risotto Cocktail with Smoked Tomato and Mushrooms

**Skies Restaurant at the Hyatt** – Salmon Crostini with Capers, Onions, Chopped Eggs and Creme Fraiche

**OP 1906 Bar & Grill** – Chicken and Andouille Sausage Gumbo with Cheese Straws

**Pierpont's at Union Station** – Oysters Bienbille

**Piropos in Briarcliff & 'On the Hill' in Parkville** – Beef Empanadas, Caprese Empanadas, Argentinean Sausage

**Room 39** – Seared Lamb Sausage with Mixed Greens

**Rozzelle Court in the Nelson** – Atkins Museum of Art – Key Lime Parfait, Flourless Chocolate Cake, White Chocolate Mousse with fresh Berries and Mint

**The Capital Grille** – Lamb Chops and Beef Tenderloin with creamy Mashed Potatoes

**The Drop: Bar and Bistro** – Crab and Brie stuffed Phyllo, Lemon Vanilla Panna Cotta

**NoRTH** – Short Ribs ‘Ossobuco’ Style

**The Roasterie** – Kansas City’s own Roasterie blend Coffee

**Kansas City Marriott Downtown** – Creamy Polenta with Duck Confit and Wild Mushrooms