

### ***1st Course***

Pan seared halibut, drizzled with a fume cream sauce  
with a toasted lemon zest panko crust.

*~ Domaine Drouhin Roserock Chardonnay, Eola Amity Hills 2015*

### ***2nd Course***

Jumbo prawn poached in butter and served over a  
roasted cipollini onion polenta.

*~ Drouhin Meursault 2013*

### ***3rd Course***

Slow roasted whole Pennsylvania wild duck served  
confit over a crispy red lentil croquette.

*~ Domaine Drouhin Pinot Noir, Dundee Hills 2014*

*~ Drouhin Santenny 2012*

### ***4th Course***

Beef tenderloin filet, charbroiled and served with  
a classic Burgundian wild mushroom demi reduction.

*~ Drouhin Gevrey Chambertin 2013*

### ***Dessert***

House baked meringue shell filled with a dark chocolate  
Gamay Grenache topped with fresh raspberries.

*~ Drouhin Morgan De Belleville 2014*

***The cost is \$100.00 per person, tax not included.***

*A portion of the proceeds are donated to  
The Leukemia and Lymphoma Society of Kansas City.*

**Call the restaurant 816-561-7136 for reservations.**