



Valentine's Day 2018

\$75+ Per Person | \$30 with Wine Pairings

first

FRISÉE, celery, pea shoot, whipped sheep's milk cheese, pistachio, pancetta caramel, truffle oil *gf*

second

HALF DOZEN OYSTERS, mignonette granite *gf*

ZEPOLLE de PARMESAN, pate a choux, pecorino, béchamel, prosciutto, herbs

BLACK GARLIC AGNOLOTTI, sheep's milk cheese, fresh pasta, duck confit, turnip broth, maple, celery

BEET WELLINGTON, spiced beet, goat cheese, mushroom, puff pastry, smoked onion gelee, micro herb salad

SKUNA BAY SALMON CARPACCIO, olive soil, pickled orange, leek, pine nut *gf*

BEEF TARTARE, tenderloin, mustard, shallot, egg, foie gras, micro cabbage, toast

LOBSTER BISQUE, micro celery, crème fraiche *gf*

third

DUCK BREAST, sushi rice, red miso, fennel, cucumber, peanut, sesame

BEEF TENDERLOIN, porcini dust, smoked potato puree, roasted grape demi-glace, butter braised radish *gf*

LAMB RACK, watercress, radish, lentil yogurt, chickpea vinaigrette *gf*

SCALLOPS, butternut squash puree, bacon, creamy leeks, pistachios, apple cider reduction *gf*

SKATE WING A LA MENUIRE, crab, mushroom, potato, grapefruit, caper, herb, brown butter

final

PASSIONFRUIT MOUSSE BOMB, hazelnut dacquoise, raspberry, tuile

APPLE & DATE COBBLER, brie ice cream, salted toffee caramel

DARK CHOCOLATE CRÈME BRULEE, roasted cherry compote, chocolate baci *gf*

gf - Indicates Gluten Free

Executive Chef, Brandon Winn | Sous Chef, Alex George | Special Events Chef, Edwin Fluevog

Webster House Voted "Best of Venues"

Private meetings, dining for groups up to 130, larger receptions and events up to 325. Contact Kathy Done 816-221-4713 for details.

*These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Groups of six or more will have an 18% gratuity automatically added to your check

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