



# PRIVATE DINING MENU 1

\$60 PER PERSON

## COURSE ONE

INCLUDES ALL SELECTIONS

### SH SALAD

butter lettuce, granny smith apples, goat cheese, croutons, champagne vinaigrette

### SEASONAL SOUP OF THE DAY

chef's creation

## COURSE TWO

### 7 OZ. WET-AGED FILET MIGNON\*

Grand Island, Nebraska, hand selected, aged 30 days, with Robuchon whipped potatoes & seasonal vegetable

### ORA KING SALMON\*

crispy fingerling potatoes, oyster mushroom & asparagus ragout, horseradish & dill crème

### 10 OZ. HANGER STEAK\*

black peppercorn crusted, gruyere spaetzle, herb chutney, sourdough crumble, tempura-fried onion ring

### SIDES FOR THE TABLE

*add \$2 per person, per side*

#### ROBUCHON WHIPPED POTATOES

HORSERADISH HASHBROWNS

TRIPLE COOKED FRENCH FRIES

GRUYERE SPAETZLE

SAUTÉED MUSHROOMS & SHALLOTS

ROASTED CAULIFLOWER, ROMESCO,  
BÉARNAISE

CREAMED PEAS WITH MINT

CHEESY CORN & RICE CASSEROLE

SEASONAL VEGETABLE

## COURSE THREE

SELECT TWO DESSERTS

### SH BANANA SPLIT

strawberry mousse, dark chocolate magic shell, caramelized banana, sea salt fudge, caramel pecans

### CARROT CAKE

carrot swiss roll, buttercream, red miso milk jam, carrot agrodolce, walnut praline, parsnip ice cream

### CHOCOLATE TORTE

tonka bean creme, black cherry, almond nougatine

### VANILLA BRULEE

roasted rhubarb-strawberry jam, pie shards, gewurztraminer, brown butter & cinnamon hickory nuts

### ICE CREAM SANDWICH

lemon & orange blossom macaron, raspberries, maple-goat cheese semifreddo, white chocolate sesame crunchies, raspberry jam

### MEYER LEMON

lemon curd, pine nut & vanilla wafer crust, hibiscus jam, creme fraiche ice cream, meringue

FOR BOOKINGS, CONTACT CINDY EDDLEMAN, DIRECTOR OF SALES

CINDY@BREADNBUTTERCONCEPTS.COM | 816-984-8045

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



## PRIVATE DINING MENU 2

\$80 PER PERSON

### COURSE ONE

FOR THE TABLE

#### SHRIMP COCKTAIL

lemon champagne whipped cream  
cheese, horseradish, tomato conserva

### COURSE TWO

INCLUDES ALL SELECTIONS

#### SPINACH & WATERCRESS

salsa verde vinaigrette, Sea Island red  
peas, snap peas, aged white cheddar

#### CRAB BISQUE

brioche crisps, pickled onion, king crab

#### SEASONAL SOUP OF THE DAY

#### LITTLE GEM

blue cheese, bacon, egg, chopped radish,  
tomato, green goddess dressing

#### 10 OZ. WET-AGED FILET MIGNON\*

Grand Island, Nebraska, hand selected,  
aged 30 days, with Robuchon whipped  
potatoes & seasonal vegetable

#### SCALLOPS\*

celery & radish marmalade, scallop  
chicharrón, rutabaga purée, potato  
croquette, honey tarragon vinaigrette

#### 14 OZ. WET-AGED KANSAS CITY STRIP\*

Grand Island, Nebraska, hand selected,  
aged 30 days, with Robuchon whipped  
potatoes & seasonal vegetable

#### ORA KING SALMON\*

crispy fingerling potatoes, oyster  
mushroom & asparagus  
ragout, horseradish & dill crème

#### SMOKED SHORT RIB

green garlic farro risotto, farmer  
vegetables, ravigote, parmesan chips

### COURSE THREE

#### SIDES FOR THE TABLE

*add \$2 per person, per side*

#### ROBUCHON WHIPPED POTATOES

#### HORSERADISH HASHBROWNS

#### TRIPLE COOKED FRENCH FRIES

#### GRUYERE SPAETZLE

#### SAUTÉED MUSHROOMS & SHALLOTS

#### ROASTED CAULIFLOWER, ROMESCO, BÉARNAISE

#### CREAMED PEAS WITH MINT

#### CHEESY CORN & RICE CASSEROLE

#### SEASONAL VEGETABLE

### COURSE FOUR

SELECT TWO DESSERTS

#### SH BANANA SPLIT

strawberry mousse, dark chocolate  
magic shell, caramelized banana,  
sea salt fudge, caramel pecans

#### CARROT CAKE

carrot swiss roll, buttercream,  
red miso milk jam, carrot agrodolce,  
walnut praline, parsnip ice cream

#### CHOCOLATE TORTE

tonka bean creme, black cherry,  
almond nougatine

#### VANILLA BRULEE

roasted rhubarb-strawberry jam,  
pie shards, gewurztraminer, brown  
butter & cinnamon hickory nuts

#### ICE CREAM SANDWICH

lemon & orange blossom macaron,  
raspberries, maple-goat cheese  
semifreddo, white chocolate sesame  
crunchies, raspberry jam

#### MEYER LEMON

lemon curd, pine nut & vanilla wafer  
crust, hibiscus jam, creme fraiche ice  
cream, meringue

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## PRIVATE DINING MENU 3

\$88 PER PERSON

### COURSE ONE

FOR THE TABLE  
SELECT TWO

**SHRIMP COCKTAIL**  
lemon champagne whipped cream  
cheese, horseradish, tomato conserva

**HAMACHI CRUDO\***  
crispy rice papers, scallion miso  
vinaigrette, yuzu aioli, black sesame

**BRAISED RABBIT**  
whole grain mustard Parisian gnocchi,  
pickled ramps, crispy lion's mane  
mushrooms, rabbit jus

### COURSE TWO

INCLUDES ALL SELECTIONS

**SPINACH & WATERCRESS**  
salsa verde vinaigrette, Sea Island red  
peas, snap peas, aged white cheddar

**LITTLE GEM**  
blue cheese, bacon, egg, chopped radish,  
tomato, green goddess dressing

**CRAB BISQUE**  
brioche crisps, pickled onion, king crab

**SEASONAL SOUP OF THE DAY**

### COURSE THREE

**14 OZ. WAGYU  
KANSAS CITY STRIP\***  
Rosewood Ranch, Texas, with Robuchon  
whipped potatoes & seasonal vegetable

**16 OZ. WET-AGED  
RIBEYE, BONE IN\***  
Grand Island, Nebraska, hand selected,  
aged 30 days, with Robuchon whipped  
potatoes & seasonal vegetable

**LAMB\***  
bbq rubbed New Zealand rack of lamb,  
merguez sausage, braised collard  
greens, Sea Island red peas

**5 SPICE DUCK**  
egg noodles, plum & ginger jam, fried  
basil, crispy snap peas, duck jus

**PAN SEARED HALIBUT\***  
saffron pearl couscous risotto, broken  
nettle vinaigrette, sweet miso & lemon  
aioli, squash & peas

#### SIDES FOR THE TABLE

*add \$2 per person, per side*

**ROBUCHON WHIPPED POTATOES**  
**HORSERADISH HASHBROWNS**  
**TRIPLE COOKED FRENCH FRIES**  
**GRUYERE SPAETZLE**  
**SAUTÉED MUSHROOMS & SHALLOTS**

**ROASTED CAULIFLOWER, ROMESCO,  
BÉARNAISE**  
**CREAMED PEAS WITH MINT**  
**CHEESY CORN & RICE CASSEROLE**  
**SEASONAL VEGETABLE**

### COURSE FOUR

SELECT TWO DESSERTS

**SH BANANA SPLIT**  
strawberry mousse, dark chocolate  
magic shell, caramelized banana,  
sea salt fudge, caramel pecans

**CHOCOLATE TORTE**  
tonka bean creme, black cherry,  
almond nougatine

**ICE CREAM SANDWICH**  
lemon & orange blossom macaron,  
raspberries, maple-goat cheese  
semifreddo, white chocolate sesame  
crunchies, raspberry jam

**CARROT CAKE**  
carrot swiss roll, buttercream,  
red miso milk jam, carrot agrodolce,  
walnut praline, parsnip ice cream

**VANILLA BRULEE**  
roasted rhubarb-strawberry jam,  
pie shards, gewurztraminer, brown  
butter & cinnamon hickory nuts

**MEYER LEMON**  
lemon curd, pine nut & vanilla wafer  
crust, hibiscus jam, creme fraiche ice  
cream, meringue

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## PRIVATE DINING MENU 4

\$92 PER PERSON

### COURSE ONE

FOR THE TABLE  
SELECT TWO

**SMOKED CONFIT CHICKEN WINGS**  
Alabama white bbq sauce, giardinera

**LOBSTER GRATIN**  
creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrónes

**SHRIMP COCKTAIL**  
lemon champagne whipped cream cheese, horseradish, tomato conserva

### COURSE TWO

INCLUDES ALL SELECTIONS

**SPINACH & WATERCRESS**  
salsa verde vinaigrette, Sea Island red peas, snap peas, aged white cheddar

**LITTLE GEM**  
blue cheese, bacon, egg, chopped radish, tomato, green goddess dressing

**CRAB BISQUE**  
brioche crisps, pickled onion, king crab

**SEASONAL SOUP OF THE DAY**

### COURSE THREE

**14 OZ. WAGYU KANSAS CITY STRIP\***  
Rosewood Ranch, Texas, with Robuchon whipped potatoes & seasonal vegetable

**16 OZ. WET-AGED RIBEYE, BONE IN\***  
Grand Island, Nebraska, hand selected, aged 30 days, with Robuchon whipped potatoes & seasonal vegetable

**LAMB\***  
bbq rubbed New Zealand rack of lamb, merguez sausage, braised collard greens, Sea Island red peas

**PAN SEARED HALIBUT\***  
saffron pearl couscous, broken nettle vinaigrette, sweet miso & lemon aioli, squash & peas

**SCALLOPS\***  
celery & radish marmalade, scallop chicharrón, rutabaga purée, potato croquette, honey tarragon vinaigrette

#### SIDES FOR THE TABLE

*add \$2 per person, per side*

**ROBUCHON WHIPPED POTATOES**  
**HORSERADISH HASHBROWNS**  
**TRIPLE COOKED FRENCH FRIES**  
**GRUYERE SPAETZLE**  
**SAUTÉED MUSHROOMS & SHALLOTS**

**ROASTED CAULIFLOWER, ROMESCO, BÉARNAISE**  
**CREAMED PEAS WITH MINT**  
**CHEESY CORN & RICE CASSEROLE**  
**SEASONAL VEGETABLE**

### COURSE FOUR

SELECT TWO DESSERTS

**SH BANANA SPLIT**  
strawberry mousse, dark chocolate magic shell, caramelized banana, sea salt fudge, caramel pecans

**CHOCOLATE TORTE**  
tonka bean creme, black cherry, almond nougatine

**ICE CREAM SANDWICH**  
lemon & orange blossom macaron, raspberries, maple-goat cheese semifreddo, white chocolate sesame crunchies, raspberry jam

**CARROT CAKE**  
carrot swiss roll, buttercream, red miso milk jam, carrot agrodolce, walnut praline, parsnip ice cream

**VANILLA BRULEE**  
roasted rhubarb-strawberry jam, pie shards, gewurztraminer, brown butter & cinnamon hickory nuts

**MEYER LEMON**  
lemon curd, pine nut & vanilla wafer crust, hibiscus jam, creme fraiche ice cream, meringue

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