



# PRIVATE DINING MENU 1

\$60 PER PERSON

## COURSE ONE

INCLUDES ALL SELECTIONS

### SH SALAD

field greens, dried cherries, Green Dirt Farm fresh cheese, sunflower seed brittle, champagne & pear 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

### PRESERVED LEMON & HERB CHICKEN

Campo Lindo Farms, mafaldine pasta, green apple & roasted garlic jam, white balsamic & truffle 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

#### BLACKENED CAULIFLOWER, SUMAC

AIOLI, PICKLED CORN, DUKKAH

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

#### SHISHITO PEPPERS

huitlacoche chimichurri, burrata, chickpea  
croutons, grilled sourdough

### 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

#### PRESERVED LEMON & HERB CHICKEN

Campo Lindo Farms, mafaldine pasta,  
green apple & roasted garlic jam, white  
balsamic & truffle 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

#### BLACKENED CAULIFLOWER, SUMAC

#### AIOLI, PICKLED CORN, DUKKAH

#### 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

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



## 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

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

### 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

**10 OZ. WET-AGED FILET\***  
Grand Island, Nebraska, hand selected,  
aged 30 days, with Robuchon whipped  
potatoes & seasonal vegetable

**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

**BRAISED RABBIT\***  
whole grain mustard parisian gnocchi,  
lion's mane mushrooms, armagnac,  
pickled onion petals, spinach creme

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

**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**

**BLACKENED CAULIFLOWER, SUMAC  
AIOLI, PICKLED CORN, DUKKAH**  
**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

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



## PRIVATE DINING MENU 4

\$92 PER PERSON

### COURSE ONE

FOR THE TABLE  
INCLUDES ALL SELECTIONS

#### STEAK TARTARE\*

pine nut gremolata, shaved parmesan, egg yolk, chips

#### 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

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

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

#### 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

#### 5 SPICE DUCK

egg noodles, plum & ginger jam, fried basil, crispy snap peas, duck jus

#### PAN SEARED HALIBUT\*

saffron pearl couscous, broken nettle vinaigrette, sweet miso & lemon aioli, squash & peas

#### LOBSTER & GRITS\*

Anson Mills white grits, fennel, spring onion, buttered hot sauce

#### SIDES FOR THE TABLE

*add \$2 per person, per side*

#### ROBUCHON WHIPPED POTATOES

#### HORSERADISH HASHBROWNS

#### TRIPLE COOKED FRENCH FRIES

#### GRUYERE SPAETZLE

#### SAUTÉED MUSHROOMS & SHALLOTS

#### BLACKENED CAULIFLOWER, SUMAC AIOLI, PICKLED CORN, DUKKAH

#### 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

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

PRICES LISTED BEFORE TAX & GRATUITY



# PHARMACEUTICAL MENU

\$74 PER PERSON

## COURSE ONE

FOR THE TABLE

**SMOKED SALMON RILLETTE**  
tabbouleh, grilled focaccia, pistachio dukkah, dill & mint yogurt

## COURSE TWO

**SH SALAD**  
field greens, dried cherries, Green Dirt Farm fresh cheese, sunflower seed brittle, champagne & pear vinaigrette

**SEASONAL SOUP OF THE DAY**  
chef's creation

## COURSE THREE

**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

**PRESERVED LEMON & HERB CHICKEN**  
Campo Lindo Farms, mafaldine pasta, green apple & roasted garlic jam, white balsamic & truffle vinaigrette

## COURSE FOUR

### DESSERT DUO

*small versions of these two favorites*

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

**MEYER LEMON**  
lemon curd, pine nut & vanilla wafer crust, hibiscus jam, 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