



# PRIVATE DINING MENU 1

\$60 PER PERSON

## COURSE ONE

INCLUDES ALL SELECTIONS

### SH SALAD

Missing Ingredient greens, maple dijon vinaigrette, spiced pecans, Green Dirt Farm fresh cheese, roasted winter squash, dried cranberries

### WINTER SQUASH & GREEN APPLE SOUP

smoked crème, spiced pepitas, French radish

## 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\*

creamed savoy cabbage, lobster dumpling, maltaise sauce, hackleback caviar

### 10 OZ. HANGER STEAK\*

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

### ROASTED CHICKEN

creamy whipped potatoes, truffled goat cheese stuffed hearts of palm, broccolini, smoked chicken jus

### SIDES FOR THE TABLE

*add \$2 per person, per side*

#### ROBUCHON WHIPPED POTATOES

#### SCALLOPED HORSERADISH POTATOES

#### TRIPLE COOKED FRENCH FRIES

#### GRUYERE SPAETZLE

#### GRAND RIVER MUSHROOM RISOTTO

thyme & lemon

#### SAUTEED MUSHROOMS & SHALLOTS

#### CREAMED SPINACH & PEARL ONIONS

sourdough crumble

#### SEASONAL VEGETABLE

## COURSE THREE

SELECT TWO DESSERTS

### SH BAR

brown butter chocolate mousse, toasted marshmallow, chocolate chip cookie dough

### LEMON TART

roasted pinenuts, hibiscus, crème fraiche ice cream

### PASSION FRUIT TRES LECHE

blood orange sorbet, coconut tuile, brown sugar crumble

### DARK CHOCOLATE TART

chocolate chantilly, black cherry, white chocolate curls

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

vanilla cookie, mascarpone, raspberry jam

FOR BOOKINGS, CONTACT HOLLI SMITH

DIRECT: 816-984-8044 | OFFICE: 816-214-8607, OPTION 1

HOLLI@BREADNBUTTERCONCEPTS.COM

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

**SMOKED BEEF CROQUETTES**  
pimento cheese, red pepper jelly, pickled  
black mustard seed

### COURSE TWO

INCLUDES ALL SELECTIONS

**SH SALAD**  
Missing Ingredient greens, maple dijon  
vinaigrette, spiced pecans, Green Dirt  
Farm fresh cheese, roasted winter  
squash, dried cranberries

**STEAKHOUSE WEDGE**  
blue cheese vinaigrette, bacon lardons,  
tomato, egg, French radish

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

**WINTER SQUASH &  
GREEN APPLE SOUP**  
smoked crème, spiced pepitas, French  
radish

### COURSE THREE

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

**ROASTED CHICKEN**  
creamy whipped potatoes, truffled goat  
cheese stuffed hearts of palm,  
broccolini, smoked chicken jus

**14 OZ. WET-AGED  
KANSAS CITY STRIP\***  
Grand Island, Nebraska, hand selected,  
aged 30 days, with Robuchon whipped  
potatoes & seasonal vegetable

**ORA KING SALMON\***  
creamed savoy cabbage, lobster  
dumpling, maltaise sauce, hackleback  
caviar

**RED SNAPPER\***  
wild onion risotto tot, panang coconut  
curry, kale, cinnamon cap mushrooms

#### SIDES FOR THE TABLE

*add \$2 per person, per side*

**ROBUCHON WHIPPED POTATOES**  
**SCALLOPED HORSERADISH POTATOES**  
**TRIPLE COOKED FRENCH FRIES**  
**GRUYERE SPAETZLE**  
**GRAND RIVER MUSHROOM RISOTTO**  
thyme & lemon

**SAUTEED MUSHROOMS & SHALLOTS**  
**CREAMED SPINACH & PEARL ONIONS**  
sourdough crumble  
**SEASONAL VEGETABLE**

### COURSE FOUR

SELECT TWO DESSERTS

**SH BAR**  
brown butter chocolate mousse,  
toasted marshmallow, chocolate chip  
cookie dough

**LEMON TART**  
roasted pinenuts, hibiscus, crème  
fraichee ice cream

**PASSION FRUIT TRES LECHE**  
blood orange sorbet, coconut tuile,  
brown sugar crumble

**DARK CHOCOLATE TART**  
chocolate chantilly, black cherry,  
white chocolate curls

**WHITE CHOCOLATE &  
RASPBERRY CHEESECAKE**  
vanilla cookie, mascarpone, raspberry  
jam



## PRIVATE DINING MENU 3

\$88 PER PERSON

### COURSE ONE

FOR THE TABLE  
SELECT TWO

#### SHRIMP COCKTAIL

lemon champagne whipped cream  
cheese, horseradish, tomato conserva

#### WAGYU MEATBALLS

coriander, piri piri, ponzu mayo, pickled  
ginger, crispy rice noodles

#### HAMACHI\*

crispy rice papers, scallion miso  
vinaigrette, yuzu aioli, black sesame

### COURSE TWO

INCLUDES ALL SELECTIONS

#### SH SALAD

Missing Ingredient greens, maple dijon  
vinaigrette, spiced pecans, Green Dirt  
Farm fresh cheese, roasted winter  
squash, dried cranberries

#### STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon lardons,  
tomato, egg, French radish

#### CRAB BISQUE

brioche crisps, pickled onion, king crab

#### WINTER SQUASH & GREEN APPLE SOUP

smoked crème, spiced pepitas, French  
radish

### COURSE THREE

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

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

#### BRAISED LAMB SHANK

burnt scallion bbq, winter squash & white  
cheddar Anson Mills grits, cauliflower  
steak, horseradish pickled cucumber,  
fried onions

#### 14 OZ. WAGYU KANSAS CITY STRIP\*

Rosewood Ranch, Texas, with Robuchon  
whipped potatoes & seasonal vegetable

#### SCALLOPS\*

kombu forbidden black rice, sweet &  
sour pork belly, 5 spice blend roasted  
turnips

#### 16 OZ. WET-AGED RIBEYE, BONE IN\*

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

#### RED SNAPPER\*

wild onion risotto tot, panang coconut  
curry, kale, cinnamon cap mushrooms

#### SIDES FOR THE TABLE

*add \$2 per person, per side*

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#### TRIPLE COOKED FRENCH FRIES

#### GRUYERE SPAETZLE

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sourdough crumble

#### SEASONAL VEGETABLE

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toasted marshmallow, chocolate chip  
cookie dough

#### LEMON TART

roasted pinenuts, hibiscus, crème  
fraîchee ice cream

#### PASSION FRUIT TRES LECHE

blood orange sorbet, coconut tuile,  
brown sugar crumble

#### DARK CHOCOLATE TART

chocolate chantilly, black cherry,  
white chocolate curls

#### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

vanilla cookie, mascarpone, raspberry  
jam

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## PRIVATE DINING MENU 4

\$92 PER PERSON

### COURSE ONE

FOR THE TABLE  
INCLUDES ALL SELECTIONS

#### STEAK TARTARE\*

pine nut & chili, pickled ramp aioli, shaved parmesan, Campo Lindo egg yolk, chips

#### SHRIMP COCKTAIL

lemon champagne whipped cream cheese, horseradish, tomato conserva

#### LOBSTER GRATIN

creamy lobster dip, pickled cherry peppers, bbq-ranch chicharrónes

### COURSE TWO

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#### STEAKHOUSE WEDGE

blue cheese vinaigrette, bacon lardons, tomato, egg, French radish

#### CRAB BISQUE

brioche crisps, pickled onion, king crab

#### WINTER SQUASH & GREEN APPLE SOUP

smoked crème, spiced pepitas, French radish

### COURSE THREE

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

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

#### BONE-IN DRY AGED PORK MILANESE

skillet Idaho potatoes, brown sugar & pepper bacon lardons, fried Campo Lindo egg, caper beurre blanc

#### 14 OZ. WAGYU

#### KANSAS CITY STRIP\*

Rosewood Ranch, Texas, with Robuchon whipped potatoes & seasonal vegetable

#### RED SNAPPER\*

wild onion risotto tot, panang coconut curry, kale, cinnamon cap mushrooms

#### 16 OZ. WET-AGED RIBEYE, BONE IN\*

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

#### SCALLOPS\*

kombu forbidden black rice, sweet & sour pork belly, 5 spice blend roasted turnips

#### SIDES FOR THE TABLE

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