

Introductions

FIELD GREENS apple, goat cheese, pickled onion, cranberry, honey-mustard vinaigrette

CHESTNUT SOUP roasting over an open fire, turkey confit, pomegranate

HAWAIIAN KANPACHI CRUDO fresh citrus, trout roe, puffed rice, olive oil ice cream

Entrees

ATLANTIC JOHN DORY celery root espuma, house duck prosciutto, fennel

CHICKEN FRANCAISE citrus butter sauce, crispy citrus gremolata, kaffir lime salt

HERB SPAGHETTI olive oil marinated house ricotta salata, broccoli, spinach, pistachio crumb

Sweets

CHOCOLATE CREMEUX vietnamese cinnamon marshmallow, graham cracker, smoked ice cream

MEYER LEMON TART black lime, cranberry, white chocolate

SAVOY SUNDAE apple, cinnamon, butter pecan ice creams, salted rum caramel, candied nuts

Three Course Dinner at The Savoy

January 11th – 20th

39 per person

“Your best as an artist is to create something that resonates for you. – Kehinde Wiley



EXECUTIVE CHEF JOE WEST + CULINARY TEAM

 @THESAVOYKC  @CHEFJOEWEST KANSAS CITY, MO TheSavoyKC.com

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. V10