

Introductions

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

CHICKEN NOODLE SOUP ginger-garlic broth, shaved vegetables, chicken confit, basil, mint, scallions

EGG SALAD TARTINES campo lindo farm egg, mixed herbs, cracked pepper, ibis bread

FRENCH OMELETTE cooked with tasty butter and chives

Entrees

TUNA CRUDO CHOPPED SALAD avocado, cucumber, soy beans, scallion-miso vin

CURRY CHICKEN & RICE, broiled chicken, fresh vegetables, vadouvan curry, jasmine rice

PASTA PRIMAVERA featuring amazing vegetables from our great heartland farmers

BURGER ROYALE dry aged double steak burger, American cheese, dijon, grilled onion, pickles, steak fries

Two Course Lunch at The Savoy

January 13th – 18th

15 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