

Happy Easter!

## Introductions

choose one

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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

SMOKED SALMON plain or everything meshuggah bagel, cream cheese, red onion, scallion, tomato

VANILLA YOGURT PARFAIT sunflower seed granola, Missouri honey, fresh fruit,

## Entrees

choose one

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MISSOURI HONEY SMOKED HAM, asparagus & bacon egg soufflé, roasted baby potatoes

BANANAS FOSTER FRENCH TOAST rum caramel, candied nuts, caramelized banana

EGG FRITATTA roasted broccoli, mushrooms, caramelized onion, gdf cheese, pickles that aren't cucumber

BREAKFAST FRIED RICE just like my mom makes it with chopped bacon and eggs

CROQUE MADAME two fried eggs on top of grilled ham and cheese on brioche, covered in mornay

PAN ROASTED HALIBUT sunchoke puree, spring vegetables and herbs

BURGER ROYALE classic dry aged double steak burger with Wisconsin American cheese, steak fries

## Sweets

choose one to share

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CHOCOLATE POT DE CRÈME a creamy custard is made with my favorite French chocolate

CRÈME BRULEE what once was a secret indulgence of mine but now you know

SAVOY SUNDAE seasonal ice creams and accoutrements

## Prix Fixe Menu 39

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



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EXECUTIVE CHEF JOE WEST + CULINARY TEAM

KANSAS CITY, MO [TheSavoyKC.com](http://TheSavoyKC.com)

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