

GRIT CAKE, RABBIT LIVER, SWEATBREAD, RHUBARB, SHERRY
BACON JUS

ACCOMPANIED BY FREDO

COBIA NEW STYLE SASHIMI WITH BACON FAT, HIBISCUS-
CORIANDER, YUZU PRESERVED GREEN STRAWBERRY

ACCOMPANIED BY SKINS

GNOCHETTI, FOIE GRAS MOUSSE, RABBIT CONFIT, SPECK GOUDA
CRUMB, PICKLED MOREL MUSHROOMS

ACCOMPANIED BY MORROW VIEW

CRISPY SKIN BLACK COD, PARMESAN-COUNTRY HAM BRODO,
FAVAS, PEAS, BURNING BRANCHES OF ROSEMARY

ACCOMPANIED BY Cab Franc

SQUAB & BOUDIN NOIR CREPINETTE, FINGERLING POMME PUREE,
RED WINE SQUAB JUS

ACCOMPANIED BY Zinfandel

MIGNARDISE & PETIT FOURS BY PASTRY CHEF TIA THROCKMORTON

ACCOMPANIED BY Coffee & Tea Service

May 1, 2019

EXECUTIVE CHEF JOE WEST + CULINARY TEAM
NICK VELLA, JOEY BOYLES, MATT CORINA, STEPHANE LAPORTE, TIA THROCKMORTON



CHIME IN ON TWITTER AND INSTAGRAM
[@ChefJoeWest](#) [@TheSavoyKC](#)

219 W 9TH STREET KANSAS CITY, MO **TheSavoyKC.com**

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