

Room 39 Spring Dinner Menu

Featured Farmer

Green Dirt Farm, Weston, Missouri

Talk about following your bliss, Sara Hoffman (cheesemaker) and Jackie Smith (Sheppard) quit their jobs to start up this award winning fromagerie and pasture in Weston. Our relationship with this farm allows us to receive one whole lamb each month for our pasta ragus, roasted leg of lamb, stews and sometime gyros at lunch. Look for these specials around the middle of every month. On May 19th our chef Ted Habiger will be cooking at the farm for 30 guests to kick off their summer chef series. Once the summer grasses come in our favorite cheese "Queen of the Prairie" will be available.

Farms on today's menu

Beau Solais Farm (Rick Hanks), Hughesville, MO

Crum's Heirlooms (Jim & Deb Crum), Bonner Springs, KS

Simply Food (Dennis Smith), Milo, MO

Backyard Produce, Lawrence, KS

Green Dirt Farm, Weston, MO

Aaron Woodward, Kansas City, MO

Wood Mood Farm, Higginsville, MO

La Ferme de Bonheur (Doug Schroeder), Higginsville, MO

Prairie Birthday Farm, Clay County, MO

Thane Palmberg, Desoto, KS

Cheese

6.00 each or 3 for 16.00

Cypress Grove Humboldt Fog (goat), California

Montasio (cow), Italy

Green Dirt Farm Dirt Lover (sheep), Weston, MO

Green Dirt Farm Bossa (sheep), Weston, MO

Soups and Salads

Manhattan clam chowder with saffron aioli

8.00

Mixed greens cucumber, beets, ricotta salata and sherry shallot vinaigrette

8.00

Arugula salad with duck prosciutto, strawberries, shaved grana padano, almonds & balsamic vinaigrette

9.00

Appetizers

House smoked salmon with hard cooked egg, pickled vegetables & citrus tarragon vinaigrette and crostini

10.00

White wine steamed mussels with sopressata, lemon, shallots and grilled ciabatta

12.00

Sautéed Campo Lindo chicken livers with white wine, bacon, capers, shallots on crostini

9.00

Fresh crispy calamari with pecorino romano, lemon and ancho chili aioli

8.00

Local shiitake mushroom & asparagus tempura with olive aioli

9.00

Seared foie gras with strawberry rhubarbs compote, grilled bread and balsamic caram el

14.00

Pasta

Goat cheese gnocchi with crawfish, local mushrooms and nettle pistou

11.00 / 20.00

Seasonal vegetable risotto with grana padano

13.00 / 23.00

Orrechiette with Green Dirt Farm lamb ragu and pecorino romano

11.00 / 20.00

Four Course Tasting Menu

39.00

Wednesday, May 16th 2012

Wine Special

Charles Audoin Marsannay Blanc '09	69.00
Domaine Faury St. Joseph '09	65.00

Entrees

Pork Chop	27.00
<i>grilled Berkshire pork chop with Rancho Gordo good mother stallard beans, pancetta, roasted tomato, preserved lemon, sautéed local greens & hazelnut romesco</i>	
<i>2009 Ridge "Three Valley" Zinfandel</i>	
Halibut	27.00
<i>pan seared Alaskan halibut with garlic chive flan, baby carrots, grilled garlic buds and hazelnut green pea butter</i>	
<i>2010 Talmard Macon - Chardonnay</i>	
Duck	28.00
<i>seared magret duck breast, chana dal and wild rice pilaf, amarena cherry mostarda, butter braised radish with greens and pan jus</i>	
<i>2010 Siduri "Santa Rita Hills" Pinot Noir</i>	
Bouillabaisse	28.00
<i>Alaskan halibut, shrimp, calamari and mussels in a light tarragon and tomato broth with poached potatoes and grilled bread</i>	
<i>2009 Pascal Jolivet "Attitude" Sauvignon Blanc</i>	
Filet	30.00
<i>grilled beef tenderloin, smashed red potatoes with roasted garlic, foie gras butter and grilled asparagus</i>	
<i>2009 Decero Cabernet Sauvignon</i>	
Crespelle	19.00
<i>crispy baked crepes filled with goat cheese, spinach & mushrooms topped with crispy onions and herbed tomato sauce</i>	
<i>2010 E. Guigal Cotes du Rhone blanc</i>	

Sides

Smashed red potatoes with roasted garlic	Chana dal and wild rice pilaf	5.00
Rancho Gordo "Mother Stallard" bean ragout	Grilled asparagus	
Sautéed spinach		

Desserts

Espresso crème brulee with coffee bean brittle	6.00
Blueberry cream cheese tart with crème fraîche gelato	7.00
Almond cake with whipped cream and strawberries	7.00
Chocolate Caramel tart with mint chocolate chip ice cream	8.00
Affogato (vanilla ice cream with espresso)	4.00

Executive Chef: Ted Habiger

Sous Chef: Paul Hasty

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