

T H E
F O N T A I N E
A K A N S A S C I T Y H O T E L

Beginning

Vichyssoise 7

Leek & Potato Soup, Served Hot or Cold

Local Heirloom Tomatoes 12

Fresh Mozzarella, Arugula, Parmesan, Green tomato
Gelee, Olive Oil, Champagne Vinegar

901 House 9

Artisan Lettuce, Hard Gorgonzola, Meringue Roasted Pecans, Strawberry, Crisp 7-Grain Bread, Champagne Vinaigrette

Caesar* 9

California Artisan Romaine, Parmesan Encrusted Poached Egg, White Anchovy, Parmesan Croutons, Cold Pressed Olive Oil

Middle

Calamari Fries 10

Green Cabbage, Fennel, Jalapeno, Black Pepper Aioli,

Crab Cake Florentine 12

Wilted Spinach, Tomato Confit, Limonata Sauce

Duck Confit 12

Roasted Duck Veloute, Duck Fat Frites

Beef Crostini 10

Gorgonzola, Kalamata Olives, Red Onions, Tomatoes, Crostini, Béarnaise

Mains

Margherita Pizza 13

Crushed Tomato, Sweet Basil, Fresh Mozzarella

Duck Trap River Smoked Salmon Pizza 14

Parsnip-Garlic Cream, Crème Fraiche, Chives, Red Onion,
Parmesan

Barbeque Chicken Pizza 14

3 Year Aged Henning's Cheddar, Sweet Onion, House
Made Barbeque Sauce, Apple Wood Smoked Bacon

Chicken Pizza 13

Caramelized Onion, Artichoke, Parma Ham, Arugula,
Balsamic

White Pizza 13

Roasted Garlic Paste, Fontina, Parmesan, Gremolata

Prime Beef Tenderloin* 22

Pomme Croquette, Asparagus, Veal Glace

Diver Caught Scallops* 17

Beet Spaetzle, Pea Tendrils, Creamed Leeks

901 Club 10

Smoked Turkey Breast, Emmenthaler, Apple Wood
Smoked Bacon, Tomatoes, Basil Aioli, Local Sourdough

Croque Madame 12

Ham, Caramelized Onion, Swiss Cheese, Mornay, Local
Egg, Brioche

Atlantic Salmon BLT 13

Applewood Smoked Bacon, Bibb Lettuce, Tomato, Dill
Aioli, Toasted Brioche

*These items contain raw or undercooked ingredients. Consuming raw or undercooked food may increase
your risk of foodborne illness.

Please inform your server of dietary restrictions or allergies as substitutions are available.