

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

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| <p>Traditional 18 Chef's Selection of Charcuteries, Artisan Cheeses, Farm to Market Breads, and Accompaniments</p> | <p>Fromage 18 Chef's Selection of Artisan Cheeses, Fresh Fruits, Nuts, and Farm to Market Breads</p> |
| <p>Local Heirloom Tomatoes 12 Fresh Mozzarella, Arugula, Parmesan, Green tomato Gelee, Olive Oil, Champagne Vinegar</p> | <p>Caesar* 9 California Artisan Romaine, Parmesan Encrusted Poached Egg, White Anchovy, Parmesan Croutons, Cold Pressed Olive Oil</p> |
| <p>901 House 9 Artisan Lettuce, Hard Gorgonzola, Meringue Roasted Pecans, Strawberry, Crisp 7-Grain Bread, Champagne Vinaigrette</p> | <p>Bibb Lettuce 10 Soft Poached Local Egg, Peppered Lardons, Tomato Confit, Cucumber, Gorgonzola Dressing</p> |
| <p>Vichyssoise 7 Leek & Potato Soup, Served Hot or Cold</p> | |

Middle

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| <p>Beef Crostini 10 Gorgonzola, Kalamata Olives, Red Onions, Tomatoes, Crostini, Béarnaise</p> | <p>Braised Veal Cheek 11 Sautéed Veal SweetBreads, Preserved Lemon, Caper, Parsley, Creamed Peas, Beurre Blanc</p> |
| <p>Escargots 12 Roasted Portabello, Local Garlic, Pernod, Asparagus, Fried Green Tomatoes</p> | <p>Calamari Fries 10 Green Cabbage, Fennel, Jalapeno, Black Pepper Aioli,</p> |
| <p>Foie Gras 17 Grapefruit, Yorkshire Pudding, House Pickled Vegetables, Sauterns-Blackberry Mustard</p> | <p>Crab Cake Florentine 12 Wilted Spinach, Tomato Confit, Limonata Sauce</p> |
| | <p>Duck Confit 12 Roasted Duck Veloute, Duck Fat Frites, Lemon</p> |

Main

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| <p>All Natural KC Strip Steak* 43 Hatfield Signature Beef Gratin Dauphinoise, Romanesco, Forestiere Sauce</p> | <p>Atlantic Salmon* 26 En papillote, Summer Vegetables, Goat cheese, Fingerling Potatoes</p> |
| <p>USDA Prime Beef Tenderloin* 36 Pomme Croquette, Asparagus, Veal Glace</p> | <p>Diver Caught Scallops* 30 Beet Spaetzle, Pea Tendrils, Creamed Leeks</p> |
| <p>Pork Chop 30 Rosemary Brine, Roasted Cauliflower, Baby Gold Potatoes, Anatto Seed Honey</p> | <p>Alaskan Halibut 32 Poached Garlic Puree, Parsley, Fried Salad, Dill Poached Fingerling Potatoes</p> |
| <p>Beef Bourguignon 28 24-Hour Braised Beef Short Rib, Confit Vegetable, Pomme Croquette, Natural Jus</p> | <p>Vegetable Risotto 21 Balsamic, Sweet Basil, Asparagus, Roasted Red Pepper, Romanesco</p> |
| <p>Fried Chicken 24 Boursin Stuffed, Gratin Dauphinoise, Haricot Vert, Béchamel</p> | <p>Salad Nicoise * 32 Rare Ahi Tuna, Greens, French Beans, Confit Tomatoes, Olives, Soft Poached Farm Egg, Dill Poached Baby Gold Potatoes, Champagne Vinaigrette</p> |

*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