

2013 Winter Menu

Appetizers & Salads

Please request the high-res images for your editorial use:

Amber Hensley | press@swrg.com or 417.875.5132



Wollensky Salad

Tossed romaine, teardrop tomatoes, potato croutons, bacon lardons and marinated mushrooms with house vinaigrette



Stuffed Jumbo Shrimp

With lump crab and garlic butter



**Braised Beef & Morels
with Rosemary Pappardelle**
Arugula pesto garnish



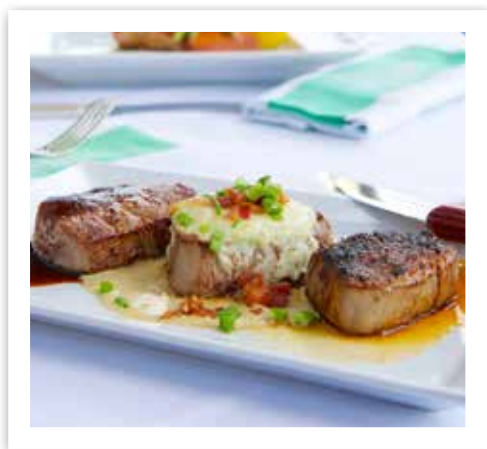
Steak Tartare

Hand-diced tenderloin blended with dijon mustard, capers, parsley and red onion

2013 Winter Menu Entrées

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Beef Tenderloin Trio

3 Filet mignons topped with Cajun seasoning,
Gorgonzola crusted and Madeira demi-glace



Pan Seared Salmon

Couscous risotto, morels,
lemongrass broth



Grilled Swordfish

With slow cured pork, roasted
cipollini onions, brown butter



Double-Cut Lamb Chop

Broiled and accompanied with sautéed
vegetables and a rich lamb demi-glace

Free Range Chicken

Roasted chicken breast with leg confit, tarragon
jus and duck fat roasted root vegetables

2013 Winter Menu Featured Sides

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Truffled Mac & Cheese

The comforts of macaroni made luxurious with truffle oil and a blend of parmesan, provolone, Monterey and cheddar cheeses all baked together and topped with crunchy panko breadcrumbs



Duck Fat Roasted Root Vegetables

A mixture of carrots, parsnips and turnips, seasoned with rosemary and roasted in duck fat